

# per se

## CHEF'S TASTING MENU

November 24, 2015

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar

### TSAR IMPERIAL OSSETRA CAVIAR

Yuzu "Croustillant," Calamondin Orange,  
English Cucumbers and Hass Avocado  
(75.00 supplement)

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### BUTTERNUT SQUASH "CONFIT"

Roasted Brussels Sprouts, Spiced Pearson Farm's Pecans,  
Tokyo Turnips and Honeycrisp Apple Butter

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candied Grapefruit, Compressed Radishes,  
Toasted Pistachios and Ruby Beet "Pudding"  
Served with Toasted Brioche  
(40.00 supplement)

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### "PAVÉ" OF ATLANTIC HALIBUT

Cocktail Artichokes, Smoked Garlic Cream,  
Hearts of Romaine Lettuce and "Piperade"

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,  
Glazed Carrots and "Beurre Rouge"

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### WOLFE RANCH BOBWHITE QUAIL

Anson Mills' Stone Cut Oats, Caramelized Sunchokes,  
Braised Tuscan Kale and "Jus de Canard"

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### SADDLE OF ELYSIAN FIELDS FARM'S LAMB

"Pommes Rissolées," Cerignola Olives, Meyer Lemon,  
Castelfranco Radicchio and "Anchoïade"

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### "TÊTE DE MOINE"

"Gratin de Chou-Fleur," English Walnuts  
and Thompson Grapes

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED