

# per se

## CHEF'S TASTING MENU

November 28, 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

Smoked Potato "Pierogi," Melted King Richard Leeks,  
Honeycrisp Apples, Mustard Cress and "Borscht"  
(75.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Matsutake Mushrooms, Persian Cucumbers, Petite Basil  
and Young Coconut "Vierge"

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Cherry Belle Radishes, Concord Grape "Jelly,"  
Peanut Brittle and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
(40.00 supplement)

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### "COULIBIAC" OF SNAKE RIVER STURGEON

Bluefoot Mushrooms, Wilted Arrowleaf Spinach, Poppy Seed "Crumble,"  
Pickled Swiss Chard Stems and "Hollandaise"

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### PACIFIC ABALONE "EN PICATTA"

Hobbs Shore's Bacon, "Oyster Cracker," Yukon Gold Potatoes,  
Celery Branch Ribbons and "Clam Chowder"

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### THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Cauliflower "Amandine," Royal Blenheim Apricots,  
Pea Shoots and Vadouvan Curry Sauce

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### MARCHO FARMS' VEAL SADDLE "EN PERSILLADE"

"Ris de Veau," Glazed Sweet Carrots, Turnip "Bouchon,"  
Pearl Onion Petals and "Sauce Blanquette"

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### "TÊTE DE MOINE"

Bartlett Pear, Cocktail Artichokes, Roasted Crosnes,  
Mâche and Black Winter Truffle "Aigre-Doux"

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED