

# per se

CHEF'S TASTING MENU

November 30, 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

Manila Clam Glaçage, Crème Fraîche "Pierogi,"  
Petite Onions and Frisée Lettuce  
(75.00 supplement)

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CONFIT OF LA RATTE POTATOES

Compressed Radishes, Pickled Celery Branch,  
Red Mustard Frills and Sauce Gribiche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Concord Grapes, Marinated Fennel and Peanut Brittle  
Served with Toasted Brioche  
(40.00 supplement)

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"PAVÉ" OF SNAKE RIVER STURGEON

Broccoli Panade, Salsify Root, Toasted Pine Nuts  
and Preserved Black Winter Truffle

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CHARCOAL GRILLED SCOTTISH LANGOUSTINES

Braised Tuscan Kale, Meyer Lemon Chips,  
Glazed Sunchokes and Red Veined Arugula

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THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Matsutake Mushroom "Barbajuan," Savoy Cabbage,  
Pea Shoots and Apple Cider Jus

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"  
and "Beurre Noisette"  
(175.00 supplement)

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HERB ROASTED MARCHO FARM'S VEAL

Hakurei Turnips, Wilted Arrowleaf Spinach,  
Sweet Carrots and "Gremolata"

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"TÊTE DE MOINE"

Sour Cherry "Clafoutis," Red Ribbon Sorrel  
and Spiced Pearson Farm's Pecans

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED