

# per se

## CHEF'S TASTING MENU

December 13, 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

Sea Scallop "Boudin," Buckwheat "Crêpe," Persian Cucumbers  
and Ruby Beet "Cocktail Sauce"  
(75.00 supplement)

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### "SALADE DE POMMES DE TERRE"

Glazed Heirloom Radishes, Pickled Celery Branch, Dijon Mustard  
and Black Winter Truffles from Provence

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

Honeycrisp Apples, Spiced Pearson Farm's Pecans,  
Butternut Squash and BLiS Maple Syrup  
Served with Toasted Brioche  
(40.00 supplement)

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### SAUTÉED FILLET OF ATLANTIC COD

Caramelized Sunchokes, Wilted Arrowleaf Spinach,  
Moroccan Olives and Blood Orange Emulsion

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### BUTTER POACHED NOVA SCOTIA LOBSTER

"Ris de Veau," Black Trumpet Mushroom "Pain Perdu,"  
Hearts of Romaine Lettuce and Garnet Yam "Velouté"

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### WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon  
Toasted Oat Pancake, Sour Cherries, Hakurei Turnips,  
English Walnuts and Brown Butter Gastrique

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Charred Eggplant Purée, Jingle Bell Peppers,  
Artichoke Dressing and Jus d'Agneau

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### "TÊTE DE MOINE"

Hazelnut "Panade," Apricot Membrillo,  
Petite Fennel and Frisée Lettuce

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED