

# per se

## CHEF'S TASTING MENU

December 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

Sunchoke "Panna Cotta," Island Creek Oyster Glaze  
and Brioche "Melba"  
(75.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

"Feuille de Bric," Ruby Red Grapefruit,  
Candied Pistachios and Pea Shoots

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Royal Blenheim Apricots,  
Piedmont Hazelnuts, Celery Branch "Relish"  
and Black Winter Truffle Crème Fraîche  
Served with Toasted Brioche  
(40.00 supplement)

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### "CONFIT" FILLET OF MEDITERRANEAN LUBINA

Charred Jingle Bell Peppers, Cerignola Olives, Italian Capers,  
Compressed Fennel Bulb and Extra Virgin Olive Oil Emulsion

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### "MACARONI AND CHEESE"

Butter Poached Nova Scotia Lobster  
Parmesan Crisp, Mascarpone-Enriched Orzo,  
Maitake Mushroom Clusters and Creamy Lobster Broth

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### WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon  
Forest Mushroom "Duxelle," Roasted Parsnips,  
Honeycrisp Apples and Crispy Kale Sprouts

### "CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles from Provence,  
Castelmagno "Mousseline" and "Beurre Noisette"  
(125.00 supplement)

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### 48 HOUR BRAISED BEEF SHORT RIB

"Pommes de Terre," Melted Romaine Lettuce,  
Glazed Carrots and "Sauce Bordelaise"

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### "CAMEMBERT LE POMMIER"

Poppy Seed "Madeleine," Slow Roasted Beets  
and Chestnut Dressing

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 310.00

SERVICE INCLUDED