

# per se

CHEF'S TASTING MENU

January 4, 2016

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Hen Egg "Crêpe," Koshihikari Rice, Charred Scallion Aioli  
and Smoked Hollandaise "Glaçage"  
(60.00 supplement)

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CHARCOAL GRILLED PERSIAN CUCUMBERS

"Falafel," Pickled Peppers, Meyer Lemon, Toasted Pine Nuts,  
Romaine Lettuce and "Romesco"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat Tuile, Poached Apricots, Heirloom Radishes,  
Celery Branch and Pink Peppercorn Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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"PAVÉ" OF ATLANTIC HALIBUT

Braised Kale "Panade," Caramelized Cipollini Onions  
and Butternut Squash Purée

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BUTTER POACHED NOVA SCOTIA LOBSTER

Roasted Bartlett Pear, Winter Chicories, Salsify Root  
and Horseradish Mousseline

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THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Brussels Sprouts "en Feuille de Bric," Pearson Farm's Pecans,  
Honeycrisp Apples, Red Ribbon Sorrel and Sauce Albufera

HAND CUT "TAGLIATELLE"

"Castelmagno" and Shaved Black Winter Truffles from Provence  
(125.00 supplement)

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HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

"Gratin de Chou-Fleur," Cocktail Artichokes,  
Marinated Fennel Bulb and "Jus d'Agneau"

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF

Yukon Gold Potato "Mille-Feuille," Hen-of-the-Woods Mushrooms,  
Wilted Arrowleaf Spinach and Sauce Périgourdine  
(100.00 supplement)

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CAMEMBERT LE POMMIER

Sour Cherry "Rocher," Candied Pistachios,  
Ruby Beets and Whole Grain Mustard

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED