

# per se

## CHEF'S TASTING MENU

January 9, 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  
Crispy Bone Marrow, Salsify Root "Capellini"  
and Smoked Hen Egg Vinaigrette  
(60.00 supplement)

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### SALAD OF WINTER CITRUS

Parsnip "Panna Cotta," Heirloom Radishes, Hass Avocado,  
Fennel Bulb and Young Coconut "Vierge"

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

English Walnut "Ficelle," Rutabaga "Parisiennne," Branston Pickles,  
Honeycrisp Apples and per se Cole Slaw  
Served with Toasted Brioche  
(30.00 supplement)

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### HERB ROASTED SPANISH TURBOT

Meiwa Kumquats, Marcona Almonds and Tokyo Turnips

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### PACIFIC ABALONE "CONFIT"

Horseradish "Breeding," Sweet Carrots  
and Pickled Celery Branch

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### FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Carolina Gold Rice, Wilted Arrowleaf Spinach,  
Sunchoke Purée and "Sauce Mignonette"

### HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence  
(125.00 supplement)

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### MILLBROOK FARM'S VENISON "EN CROÛTE"

Spice Poached Figs, Caramelized French Leeks,  
Watercress and Port Wine-Shallot Jus

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### SPRING BROOK FARM'S "ASHBROOK"

"Pommes Purée," Pearl Onion Petals, Cornichon "Relish"  
and Burgundy Mustard

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED