

# per se

CHEF'S TASTING MENU

January 31, 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

Smoked Sturgeon Crème Fraîche, Buckwheat "Crêpe,"  
Honeycrisp Apples and Nasturtium Leaves \*  
(60.00 supplement)

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SALAD OF HEIRLOOM CARROTS

"Pain Perdu," Meiwa Kumquats, Toasted Pumpkin Seeds,  
Watercress and Ginger Scented Yogurt

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pear Marmalade, Compressed Fennel Bulb,  
Pearson Farm's Pecans and Pickled Pearl Onions  
Served with Toasted Brioche  
(30.00 supplement)

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MONTANA LAKE TROUT "EN CROÛTE"

Tuscan Kale "Panade," Butternut Squash,  
Brussels Sprouts and "Jus Mignonette"

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"TARTELETTE" OF BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushrooms, Hakurei Turnips,  
Pea Tendrils and Marsala Wine

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WOLFE RANCH BOBWHITE QUAIL BREAST

Chestnut "Confit," Roasted Thompson Grapes, Glazed Parsnip,  
Miner's Lettuce and Foie Gras Emulsion

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ELYSIAN FIELDS FARM'S LAMB

"Merguez," Crispy "Couscous," Persian Cucumber,  
Stewed Bell Peppers and Cerigonola Olive "Relish"\*

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TWIG FARM'S "CRAWFORD"

Serrano Ham "Croquettes," Broccoli Purée,  
French Breakfast Radish and Meyer Lemon

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED