

# per se

## CHEF'S TASTING MENU

February 16, 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\*

Australian Hiramasa "Tartare," Hen Egg Purée  
and Pickled Cherry Tomatoes  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

California Rhubarb, Spiced Cashews, Celery Branch  
and Young Ginger Vinaigrette

### SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Bosc Pears, Whipped Chestnut Honey  
and Banyuls Vinegar Gastrique  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF COLUMBIA RIVER STURGEON

Caraway "Spätzle," French Leeks, Ruby Beet Butter  
and Horseradish Crème Fraîche

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### STONINGTON MAINE SEA SCALLOP "POÊLÉE"

"Jamón Ibérico de Bellota,"\* "Chou-Fleur en Cocotte," Marcona Almonds,  
Nordmann Kumquats and Saffron "Mousseline"

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### LIBERTY FARM'S PEKIN DUCK BREAST "RÔTI À LA BROCHE"\*

Forest Mushroom "Barbajuan," Melted Savoy Cabbage,  
Tango Mandarins and Szechuan Peppercorn Jus

### MARCHO FARMS' "JOUE DE VEAU"

Spinach "Rigatini," Yukon Gold Potatoes,  
Coin Onions and Glazed Sweet Carrots

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

Globe Artichoke Bread Pudding, Cerignola Olive "Relish,"  
Persian Cucumbers and Petite Radishes

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### SPRING BROOK FARM'S "ASHBROOK"

Candied English Walnuts, Granny Smith Apple Marmalade  
and Cherry Balsamic Vinegar

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness