

# per se

## CHEF'S TASTING MENU

September 14, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Soft Scrambled Ameraucana Hen Egg  
Maine Sea Urchin and Applewood Smoked Bacon  
(60.00 supplement)

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### "TARTELETTE" OF CARAMELIZED ARTICHOKEs

per se Ricotta, Filet Beans, Petite Basil  
and Cerignola Olive Relish

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

Tiger Stripe Figs, Cracked Hazelnuts, Tokyo Turnips  
and Bitter Chocolate Purée  
Served with Toasted Brioche  
(30.00 supplement)

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### BROWN BUTTER SCENTED DOVER SOLE

Greenmarket Squash, Red Ribbon Sorrel  
and Sicilian Pistachio Vinaigrette

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Sunchoke Cream, Compressed Bartlett Pear,  
Marcona Almonds and Green Curry Emulsion

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### DIAMOND H RANCH QUAIL

"Rillettes Farcies Sous La Peau"  
Crispy Ruby Beets, Glazed French Leeks  
and "Sauce Raifort"

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### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Brentwood Corn Pudding, Pickled Ají Dulce Peppers,  
Wilted Pea Tendrils and Meyer Lemon Jus

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Koshihikari Rice, King Trumpet Mushroom "Confit,"  
Toasted Virginia Peanuts and Szechuan Peppercorn Sauce  
(100.00 supplement)

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### VULTO CREAMERY'S "HAMDEN"

Marinated Cherry Tomatoes, Toasted Pine Nuts  
and Red Veined Arugula

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED