

# per se

## CHEF'S TASTING MENU

October 16, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Pumpernickel "Blinis," Ruby Beet Purée  
and Horseradish Crème Fraîche  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Marinated Sweet Peppers, Hadley Orchard's Medjool Dates, Young Carrots,  
Marcona Almonds and Banyuls-Curry Gastrique

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Compressed Chicories, Sicilian Pistachios  
and Aged Balsamic Vinegar  
Served with Toasted Brioche  
(30.00 supplement)

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### HERB ROASTED ATLANTIC MONKFISH

Peewee Potatoes, Coin Onions  
and "Sauce Gribiche"

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Chestnut "Tortellini," Creamed Broccoli Rabe,  
Goldrush Apples and "Blanquette"

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### "RILLETTES" OF FOUR STORY HILL FARM'S POULARDE

"Ragoût de Lentilles du Puy," Crispy Salsify Root  
and "Sauce Hydromel"

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

Panisse "Croûtons," English Cucumbers,  
Cherry Tomatoes and "Salsa Verde"

### CHARCOAL GRILLED MIYAZAKI WAGYU\*

Fork Crushed Sweet Potatoes, Petite Spinach  
and Matsutake Mushroom Purée  
(100.00 supplement)

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### SPRING BROOK FARM'S "ASHBROOK"

Celery Root "Rémoulade" and Black Winter Truffles

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED