

# per se

CHEF'S TASTING MENU

October 17, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Citrus Cured Fluke, Goldrush Apples,  
Crispy Sunchoke and Hass Avocado  
(60.00 supplement)

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HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Brioche Melba, Cherry Tomatoes, Persian Cucumbers  
and Celery Branch "Ribbons"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Hakurei Turnips, Fig-Chocolate Sauce  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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"CONFIT" FILLET OF ATLANTIC HALIBUT

Broccoli "Panade," Jingle Bell Peppers  
and Serrano Ham Vinaigrette

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BUTTER POACHED NOVA SCOTIA LOBSTER

"Ris de Veau," Melted Savoy Cabbage, Ruby Beet Emulsion  
and "Sauce Blanquette"

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SALMON CREEK FARMS' PORK JOWL

Hen Egg Purée, "Pommes Rissolées,"  
Petite Radishes and Fines Herbes

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SADDLE OF ELYSIAN FIELDS FARM'S LAMB\*

Chestnut "Raviolo," Wilted Arrowleaf Spinach,  
Butternut Squash and Toasted Pumpkin Seeds

CHARCOAL GRILLED MIYAZAKI WAGYU\*

Cauliflower Florettes, Marcona Almonds,  
French Leeks and Meyer Lemon Jus  
(100.00 supplement)

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SPRING BROOK FARM'S "ASHBROOK"

"Focaccia" Crisp, Picholine Olive Tapenade,  
Cocktail Artichokes and Espelette Scented Yogurt

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED