

# per se

CHEF'S TASTING MENU

October 22, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Sea Scallop "Carpaccio," Horseradish "Panna Cotta,"  
Ruby Beets and Pumpernickel Melba  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Petite Radishes, Sicilian Pistachios  
and Finger Lime Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Mission Figs, Pickled Pearl Onions, Frisée Lettuce,  
Cornichon "Obliques" and Burgundy Mustard  
Served with Toasted Brioche  
(30.00 supplement)

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"CONFIT" FILLET OF MEDITERRANEAN ROUGET

Razor Clams, Broccoli "Panade," Crispy Sunchokes  
and Extra Virgin Olive Oil Emulsion

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HERB CRUSTED PACIFIC ABALONE

Forest Mushroom "Duxelles," Brussels Sprouts  
and Wilted Pea Tendril "Pudding"

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DIAMOND H RANCH QUAIL BREAST

Delicata Squash "Tempura," Chestnut Purée  
and Honey Poached Cranberries

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"  
and "Beurre Noisette"  
(175.00 supplement)

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Roasted Carrots, Tuscan Kale, Tokyo Turnips,  
Sweet Garlic and "Sauce Pimentón"

SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Écrasées," Braised Gem Lettuce,  
Cherry Tomatoes and "Mignonnette" Jus  
(100.00 supplement)

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WOODCOCK FARM'S "SUMMER SNOW"

Sesame Seed "Linzer," Royal Blenheim Apricots,  
Jingle Bell Peppers 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