

per se

CHEF'S TASTING MENU

November 1, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Citrus Cured Sea Trout, Pumpernickel "Blini,"
Persian Cucumbers and Hass Avocado
(75.00 supplement)

BUTTERNUT SQUASH "BAVAROIS"

Hawaiian Hearts of Peach Palm, Black Trumpet Mushrooms, Brussels Sprouts,
Pearson Farm's Pecans and Bacon Gastrique

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Honeycrisp Apples, English Walnuts,
Ruby Beets and Belgian Endive
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF ATLANTIC BLACK BASS

"Pain de Campagne," Meyer Lemon, Cerignola Olives
and Roasted Fennel "Tapenade"

CHARCOAL GRILLED NOVA SCOTIA LOBSTER

Crosnes, French Leeks, Red Veined Arugula
and Matsutake Mushroom Vinaigrette

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Cauliflower Florettes, Marcona Almonds,
Sour Cherries and Brown Butter Emulsion

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
(175.00 supplement)

ELYSIAN FIELDS FARM'S LAMB

Glazed Salsify Root, Chestnut "Confit," Thompson Grapes,
Heirloom Radishes and Elysium Wine Reduction

CONSIDER BARDWELL FARM'S "DORSET"

Crispy "Panisse," Cocktail Artichokes, Jingle Bell Peppers,
Romaine Lettuce and Charred Eggplant "Aioli"

"ASSORTMENT OF DESSERTS"

310.00

SERVICE INCLUDED