

per se

CHEF'S TASTING MENU

November 4, 2015

"OYSTERS AND PEARLS"

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

NOVA SCOTIA LOBSTER "COCKTAIL"

Tsar Imperial Ossetra Caviar
Squid Ink "Croûtons," "Consommé d'Homard en Gelée,"
Horseradish and Hass Avocado
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Honeycrisp Apples, Celery Branch, Ruby Beet Marmalade,
Lucky Sorrel and Sour Apple "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Caraway "Streusel,"
Petite Radishes and Fig-Chocolate Purée
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF COLUMBIA RIVER STURGEON "EN PERSILLADE"

Hakurei Turnips, Young Kale and Whole Grain Mustard Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

"Pain de Campagne," Yukon Gold Potato Fondant, Saffron Aioli,
Red Veined Arugula and Billi Bi

WOLFE RANCH BOBWHITE QUAIL BREAST

Caramelized Salsify Root, Wilted Arrowleaf Spinach,
Frisée Lettuce and "Sauce Gribiche"

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Parmesan Fried Anchovy, Pickled Jingle Bell Peppers,
Matsutake Mushrooms and Charred Eggplant Purée

"TÊTE DE MOINE"

Sour Cherry "Steamed Pudding" and Marinated Fennel Bulb

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED