

per se

CHEF'S TASTING MENU

November 12, 2015

"OYSTERS AND PEARLS"

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

SANTA BARBARA SEA URCHIN

Tsar Imperial Ossetra Caviar
Chive "Lavash," Celery Branch Ribbons,
"Pommes Purée" and Meyer Lemon Glaze
(75.00 supplement)

BUTTERNUT SQUASH "BAVAROIS"

Oat "Tuile," Honey Poached Cranberries, Black Winter Truffle
and Pearson Farm's Pecan Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grapes, Salsify Root, Radicchio Treviso,
Plum Sorrel and Sicilian Pistachio Purée
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Parsley "Panade," Fork Crushed Sunchokes,
Petite Radishes and French Leeks

PACIFIC ABALONE "EN PICATTA"

Matsutake Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"

BUTTERMILK FRIED WOLFE RANCH BOBWHITE QUAIL BREAST

Garnet Yam "Bouchon," Compressed Honeycrisp Apples
and Cornbread "Pudding"

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB SADDLE

Chanterelle Mushrooms, Braised Fennel Bulb,
Swiss Chard and Cerignola Olive "Relish"

48 HOUR BRAISED BEEF SHORT RIB

Purple Top Turnips, Cipollini Onions, Burgundy Mustard
and "Sauce Charcutière"

"TÊTE DE MOINE"

Belgian Endive "Marmalade," Caramelized Artichokes,
Frisée Lettuce and Hobbs Shore's Bacon Gastrique

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED