

per se

CHEF'S TASTING MENU

November 13, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Santa Barbara Sea Urchin, Hass Avocado "Cromesquis,"
English Cucumbers and California Yuzu
(75.00 supplement)

BUTTERNUT SQUASH "BAVAROIS"

Oat "Tuile," Granny Smith Apples, Black Winter Truffle
and Pearson Farm's Pecan Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Hadley Orchard's Medjool Dates,
Salsify Root, Sicilian Pistachios and Lucky Sorrel
Served with Toasted Brioche
(40.00 supplement)

HERB ROASTED COLUMBIA RIVER STURGEON

Melted Savoy Cabbage, Poppy Seed "Crumble,"
Celery Branch and Ruby Beet Butter

SCOTTISH LANGOUSTINES "EN PICATTA"

Hen-of-the-Woods Mushrooms, Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"

LIBERTY FARM'S PEKIN DUCK BREAST

Hawaiian Hearts of Peach Palm, French Leeks,
Pea Shoots and Concord Grape Reduction

"CARNAROLI RISOTTO BIOLOGICO"

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

"VEAL ORLOFF"

Forest Mushroom "Duxelle," Sunchoke Cream,
Cipollini Onions and Burnt Lemon Jus

"TÊTE DE MOINE"

Yukon Gold Potato "Mille-Feuille," Petite Radishes
and San Marzano Tomato Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED