

per se

CHEF'S TASTING MENU

November 16, 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, Hen Egg "Anolini" and Fines Herbs
(75.00 supplement)

SALAD OF SLOW ROASTED SUNCHOKES

Ruby Beets, Compressed Chicories, Concord Grapes,
Toasted Pistachios and Horseradish Cream

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Charred Broccolini Florettes,
Calamondin Orange, Hakurei Turnips and Spicy Peanuts
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF ATLANTIC HALIBUT

"Pomme Purée," Crispy Leeks, Parsley Shoots and "Beurre Rouge"

BUTTER POACHED NOVA SCOTIA LOBSTER

"Ris de Veau," Hen-of-the-Woods Mushrooms, Glazed Carrots,
Meyer Lemon and "Sauce Blanquette"

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Pickled Crosnes, Brussels Sprouts,
Heirloom Radishes and "Dijonnaise"

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB

Hadley Orchard's Medjool Dates, Salsify Root,
Marcona Almonds and Madras Curry Emulsion

"TÊTE DE MOINE"

"Gâteau aux Pruneaux," Piedmont Hazelnuts,
Celery Salad and Black Winter Truffle Coulis

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED