

per se

CHEF'S TASTING MENU

November 28, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Nova Scotia Lobster Knuckles "en Gelée," Heirloom Beets,
Persian Cucumbers and Brioche "Melba"
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sweet Carrots, Compressed Radishes, Hass Avocado
and California Yuzu Gastrique

TERRINE OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Lavash," Tokyo Turnips, Pickled Pearl Onions
and Michigan Sour Cherry Marmalade
Served with Toasted Brioche
(40.00 supplement)

"COULIBIAC" OF SNAKE RIVER STURGEON

"Ris de Veau," Melted Savoy Cabbage and "Borscht"

CHARCOAL GRILLED PACIFIC ABALONE

Fork Crushed Fingerling Potatoes, Jingle Bell Peppers,
French Leeks and "Gremolata"

THOMAS FARM'S PIGEON "EN CRÉPINETTE"

Wilted Arrowleaf Spinach, Salsify Root Purée,
Honeycrisp Apples and "Sauce Périgourdine"

"CARNAROLI RISOTTO BIOLOGICO"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Caramelized Eggplant "Gratin," Young Artichokes,
Hearts of Romaine Lettuce and Meyer Lemon Jus

"TÊTE DE MOINE"

Celery Root "Remoulade," Cornichon Relish,
Crispy Shallots and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED