

per se

CHEF'S TASTING MENU

January 8, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Crispy Bone Marrow, Salsify Root "Capellini," Brussels Sprout "Croustillant"
and Smoked Hen Egg Vinaigrette
(60.00 supplement)

SALAD OF WINTER CITRUS

Parsnip "Panna Cotta," Heirloom Radishes, Hass Avocado,
Fennel Bulb and Young Coconut "Vierge"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel "Lavash," Tokyo Turnips,
Coin Onions and Mustard Frills
Served with Toasted Brioche
(30.00 supplement)

CHARCOAL GRILLED COLUMBIA RIVER STURGEON

Caraway "Spätzle," Ruby Beets,
French Leeks and Pea Tendrils

SANTA BARBARA SPINY LOBSTER

Horseradish "Breeding," Pickled Celery Branch,
Sweet Carrots and Creamy Lobster Broth

THOMAS FARM'S PIGEON BREAST

Butternut Squash "Gnocchi Parisienne," Honeycrisp Apples,
Kale Sprouts and Port Wine-Shallot Jus

HAND CUT "TAGLIATELLE"

"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence
(125.00 supplement)

ELYSIAN FIELDS FARM'S "SELLE D'AGNEAU"

Saffron "Barbajuan," Marinated Bell Peppers, Marcona Almonds
and Cerignola Olive "Relish"

"CAMEMBERT LE POMMIER"

Forest Mushroom "Tarte," Prune Pudding,
Meiwa Kumquats and Sherry Gastrique

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED