

per se

CHEF'S TASTING MENU

January 10, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Slow Baked Sunchoke "Duchesse," Snipped Chives
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HERB ROASTED FENNEL BULB

Serrano Ham, Aged Parmesan, Compressed Chicories,
Blood Orange and English Walnut-Sherry Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Piedmont Hazelnuts, Brussels Sprouts,
French Leeks and Bitter Chocolate Emulsion
Served with Toasted Brioche
(30.00 supplement)

"SAUTÉED" FILLET OF COLUMBIA RIVER STURGEON

"Ris de Veau," "Pommes Purée," Sweet Carrots,
Watercress and "Dijonnaise"

GEORGES BANK SEA SCALLOP "POËLÉE"

Glazed Cauliflower, Meyer Lemon, Marcona Almonds,
Parsley Shoots and "Romesco"

RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"

"Lentilles du Puy," Broccoli Florettes, "Pain de Campagne,"
Pickled Pearl Onions and "Sauce Bordelaise"

HAND CUT "TAGLIATELLE"

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

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Cocktail Artichokes, Hearts of Romaine Lettuce,
Marinated Peppers and "Pimentón Jus"

SPRING BROOK FARM'S "ASHBROOK"

Roasted Heirloom Beets, Chestnut "Confit,"
Fig Marmalade and "Beurre Noisette"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED