

per se

CHEF'S TASTING MENU

January 15, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

White Anchovy, Pickled Purplette Onions,
Petite Basil and "Sauce Laitue"
(60.00 supplement)

SALAD OF CHARCOAL GRILLED SUNCHOKES

Satsuma Mandarins, D'Avignon Radishes, Compressed Chicories,
French Leeks and Piedmont Hazelnut Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Hakurei Turnips, Candied Walnuts,
Castelfranco Lettuce and Dijon Mustard
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF ATLANTIC STRIPED BASS

Parsley "Panade," Roasted Cauliflower, Meyer Lemon,
Sprouting Kale and Brown Butter Emulsion

"TARTELETTE" OF SCOTTISH LANGOUSTINES

Creamed Arrowleaf Spinach, Sweet Carrots
and "Gastrique Béarnaise"

LANCASTER FARM'S "SUPRÊME DE POULARDE"

"Pommes Duchesse," Cipollini Onions,
Watercress and "Sauce Charcutière"

HAND CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Bone Marrow, Crispy "Spätzle," Ruby Beets,
Melted Savoy Cabbage and "Borscht"

VON TRAPP BROTHERS' "OMA"

Celery Root "Remoulade," Poached Sour Cherries and Black Winter Truffle
Served with Toasted Corn Cake

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED