

per se

CHEF'S TASTING MENU

January 16, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Applewood Smoked Montana Lake Trout, Pumpnickel "Lavash,"
Persian Cucumbers "en Gelée" and Buttermilk Dressing
(60.00 supplement)

SLOW COOKED BELGIAN ENDIVE "AMANDINE"

Satsuma Mandarins, Parsley Shoots and Brown Butter Emulsion

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Honeycrisp Apples, French Breakfast Radishes, Candied Walnuts,
Castelfranco Lettuce and Dijon Mustard
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC STRIPED BASS "EN ÉCAILLES DE POMMES DE TERRE"

Fennel Pollen "Anolini," Caramelized Fennel Bulb,
Red Veined Arugula and "Barigoule" Emulsion

"TARTELETTE" OF NOVA SCOTIA LOBSTER

Creamed Arrowleaf Spinach, Sweet Carrots
and "Gastrique Béarnaise"

LANCASTER FARM'S "SUPRÊME DE POULARDE"

Wilted Swiss Chard, Pearl Onion Petals,
Frisée Lettuce and "Sauce Hydromel"

HAND CUT "TAGLIATELLE"

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

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

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

SPRING BROOK FARM'S "ASHBROOK"

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

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED