

per se

CHEF'S TASTING MENU

February 21, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Pacific Hamachi "Tartare," Buckwheat "Crêpe,"
Celery Branch and Kendall Farms' Crème Fraîche
(60.00 supplement)

"PAVÉ" OF HOLLAND EGGPLANT

Cocktail Artichokes, Pickled Persian Cucumbers,
Picholine Olives and Red Pepper "Pudding"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached California Rhubarb, Celery Root "Bavarois" and Chestnut Purée
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Green Garlic "Panade," Braised Fennel Bulb,
Sungold Tomatoes and Oro Blanco Grapefruit

CHARCOAL GRILLED PACIFIC ABALONE

Forest Mushroom "Anolini," Tokyo Turnips,
Savoy Cabbage and Mignonette Jus

WOLFE RANCH BOBWHITE QUAIL BREAST*

Caramelized Onion "Pain Perdu," English Peas,
Glazed Sweet Carrots and "Sauce Suprême"

SNAKE RIVER FARMS' KUROBUTA PORK LOIN "EN CROÛTE"

Swiss Chard, Granny Smith Apple, Burgundy Mustard
and "Mousseline de Pommes de Terre Fumées"

SPRING BROOK FARM'S "ASHBROOK"

Pearson Farm's Pecans, Bosc Pear Marmalade,
Frisée Lettuce and Aged Balsamic Vinegar

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED