

# per se

CHEF'S TASTING MENU

August 11, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Smoked Salmon "Parfait," Pumpernickel "Lavash,"  
Plum Sorrel and Buttermilk-Herb Dressing  
(60.00 supplement)

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ROMAINE LETTUCE "VICHYSOISE"

Cherry Tomatoes, Sweet Garlic "Pain Perdu,"  
Garlic Scapes and "Parmigiano-Reggiano"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Champagne Grape Relish, English Walnuts,  
Celery Hearts and Pink Peppercorn Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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"CONFIT" FILLET OF ATLANTIC COD

"Ratatouille" and Moroccan Black Olive Jus

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GLAZED BIG ISLAND ABALONE

"Ragoût" of Summer Pole Beans, Applewood Smoked Bacon,  
Padrón Peppers and Mustard "Beurre Blanc"

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THOMAS FARM'S PIGEON "EN CRÉPINETTE"\*

Bing Cherries, Broccoli Rabe, Corn Kernels  
and "Sauce Périgourdine"

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PAN ROASTED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

"Barbajuan aux Blettes," Marble Potatoes,  
Salanova Lettuces and "Salsa Verde"

CHARCOAL GRILLED MIYAZAKI WAGYU\*

King Trumpet Mushrooms, Kanzuri Spiced Koshihikari Rice,  
Preserved Ginger and "Sauce Japonaise"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Black Pepper "Ficelle," Young Fennel,  
Port Wine & Fig Chutney

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED