

per se

CHEF'S TASTING MENU

August 20, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Spot Prawn, Ginger Compressed Apples
and Hass Avocado Purée
(60.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Cocktail Artichokes, Marcona Almonds, Salanova Lettuces
and Brentwood Corn Pudding

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Marinated Figs, French Leeks,
Piedmont Hazelnuts and Bitter Chocolate Emulsion
Served with Toasted Brioche
(30.00 supplement)

SLOW COOKED FILLET OF MONKFISH

"Ris de Veau," Parisian Carrots, Hakurei Turnips
and "Sauce Suprême"

PACIFIC ABALONE "POËLÉE"

Littleneck Clams, Pickled Peppers,
Petite Fennel and "Bouillabaisse"

SALMON CREEK FARMS' PORK JOWL

"Cassoulet" of Summer Shelling Beans, Red Veined Arugula
and Whole Grain Mustard Sauce

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Sungold Tomatoes, Aged Parmesan,
Celery Branch and "Tonnato" Sauce

CHARCOAL GRILLED MIYAZAKI WAGYU*

Broccoli Pain Perdu, Pommes Rösti, Chanterelle Mushrooms
and "Vinaigrette Bordelaise"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

Cauliflower "Gratin," Champagne Grapes,
Sicilian Pistachios and "Beurre Noisette"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED