

per se

CHEF'S TASTING MENU

October 15, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Maine Sea Urchin "Panna Cotta," Brioche "Melba,"
Marinated Sunchokes and Hass Avocado
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Parmesan "Tuile," Chickpea Panisse, Sungold Tomatoes,
Persian Cucumbers and "Bagna Càuda"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Castelfranco Radicchio, Pearson Farm's Pecans,
Chestnut "Confit" and Flowering Quince
(30.00 supplement)

SLOW POACHED SCOTTISH SEA TROUT*

"Dégustation de Pommes de Terre," Romano Beans
and Meyer Lemon "Beurre Blanc"

LANGOUSTINES "À LA PLANCHA"

Chanterelle Mushroom "Ravioli,"
Salsify Root and Goldrush Apples

"RILLETTES" OF LIBERTY FARM'S PEKIN DUCK

Hobbs Shore's Bacon "Lardons," Parsnip "Ragoût,"
Piedmont Hazelnuts and Fines Herbes

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
(175.00 supplement)

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Preserved Ají Dulce Peppers, Gem Lettuce,
Cocktail Artichokes and "Sauce Pimentón"

SIRLOIN OF MIYAZAKI WAGYU*

Glazed Broccolini, Marcona Almonds,
Sweet Carrots and "Gremolata"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Serrano Ham "Croquette," Cipollini Onions
and Belgian Endive

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED