

per se

CHEF'S TASTING MENU

October 23, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hobbs Shore's Bacon "Royale," Broccoli Purée
and Granny Smith Apples
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Castelfranco Radicchio, Sicilian Pistachios, Celery Branch
and Black Winter Truffle "Gelée"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Flowering Quince Marmalade, Black Mission Figs,
Petite Turnips and Burgundy Mustard
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF CALIFORNIA STURGEON

Melted Savoy Cabbage, Roasted Ruby Beets
and Pastrami Emulsion

HERB CRUSTED PACIFIC ABALONE

Forest Mushroom "Duxelles," Brussels Sprouts
and Wilted Pea Tendril "Pudding"

MILK FED YORKSHIRE PORCELET

Delicata Squash "Tempura," Salsify Root,
Pearl Onions and Red Wine Vinegar Sauce

HAND CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S LAMB*

Sweet Potato "Rissolées," Icicle Radishes, Bok Choy Leaves
and Piedmont Hazelnut Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Écrasées," Braised Gem Lettuce,
Cherry Tomatoes and "Mignonnette" Jus
(100.00 supplement)

WOODCOCK FARM'S "SUMMER SNOW"

Carrot "Madeleines," Plumped Sultanas
and Cauliflower Florettes

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED