

per se

CHEF'S TASTING MENU

October 29, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster, Hen Egg "Crêpe"
and Fines Herbes
(60.00 supplement)

SALAD OF TEMPURA FRIED JAPANESE CAULIFLOWER

Burgundy Truffles, Greenmarket Radishes, Marcona Almonds
and Kendall Farms' Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

English Walnut "Streusel," Honey Poached Cranberries,
Mountain Rose Apples and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF SCOTTISH SEA TROUT*

Matsutake Mushrooms, Marble Potatoes, Bok Choy "Émincé"
and Charred Welsh Onion "Aioli"

WILD LANGOUSTINES "À LA PLANCHA"

Brioche Melba, Roasted Gem Lettuce, Celery Branch
and "Mousseline Choron"

MILK FED YORKSHIRE PORCELET

"Lentilles du Puy," Glazed Sweet Carrots, Thyme Infused Oil
and Red Wine Vinegar Sauce

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"
and "Beurre Noisette"
(175.00 supplement)

HERB ROASTED ELYSIAN FIELDS FARM'S LAMB*

Cocktail Artichokes, Pickled Peppers, Brussels Sprouts
and Smoked Eggplant Purée

100 DAY DRY AGED SNAKE RIVER FARMS' BEEF RIB-EYE*

Bluefoot Mushrooms, Wilted Arrowleaf Spinach,
Tokyo Turnips and "Sauce Bordelaise"
(100.00 supplement)

"THE OTHER STEPHEN"

"Gâteau aux Pruneaux," Caramelized Parsnips
and Toasted Piedmont Hazelnuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED