

per se

CHEF'S TASTING MENU

September 12, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Peekytoe Crab "Boudin," "Pommes Lyonnaise,"
Pickled Coin Onions and Watercress
(75.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "DAUPHINE"
Ginger Compressed Cucumbers, Gala Apples, Petite Radishes,
Pea Shoots and Matsutake Mushroom "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Riesling Poached Apricots, Roasted Fennel, Marcona Almonds,
Belgian Endive and Spiced Vanilla "Gelée"
Served with Toasted Brioche
(40.00 supplement)

MONTANA LAKE TROUT
Pumpernickel "Blini," Whole Grain Mustard,
Young Leeks and Ruby Beet Butter

CHARCOAL GRILLED NOVA SCOTIA LOBSTER
Ají Dulce Peppers, Violet Artichokes, Toasted Pumpkin Seeds
and Corn-Parmesan "Mousseline"

LIBERTY FARM'S PEKIN DUCK "RILLETTES"
Hakurei Turnips, Sour Plums, Piedmont Hazelnuts
and "Jus de Foie de Poulet"

48 HOUR BRAISED BEEF SHORT RIB
Charred Eggplant "Barbajuan," Pole Beans,
Za'atar and Greek Yogurt

SIRLOIN OF MIYAZAKI WAGYU
"Pommes Purée," Bluefoot Mushrooms,
Sweet Carrots and "Sauce Raifort"
(100.00 supplement)

VON TRAPP BROTHERS' "OMA"
"Pecan Pie," Hobbs Shore's Bacon,
Medjool Dates and Celery Branch

"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate and "Candies"

LUNCH PRIX FIXE

CHEF'S MENU 310.00
7 COURSE 245.00
5 COURSE 205.00

SERVICE INCLUDED