

per se

CHEF'S TASTING MENU

October 8, 2015

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Peter's Point Oysters
and Sterling White Sturgeon Caviar

TSAR IMPERIAL OSSETRA CAVIAR

Citrus Cured Atlantic Fluke, "Feuille de Bric," Hass Avocado,
Snipped Chives and Finger Lime Crème Fraîche
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Jingle Bell Peppers, Picholine Olives,
Romaine Lettuce and Blood Orange

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Persian Cucumbers, Thompson Grapes,
Virginia Peanuts and Petite Lettuces
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Crispy Brussels Sprouts, Pearl Onions,
Parsnip "Pudding" and "Sauce Périgourdine"

CHARCOAL GRILLED PACIFIC ABALONE

Forest Mushroom "Pierogi," French Leeks,
Heirloom Radishes and "Sauce Blanquette"

WOLFE RANCH BOBWHITE QUAIL BREAST

Salsify Root Chips, Pickled Celery Branch,
Chestnut Purée and Apple Peel Gastrique

ELYSIAN FIELDS FARM'S LAMB SADDLE

Grilled Sunchokes, Black Mission Figs, Sicilian Pistachios
and Rosemary-Balsamic Vinegar Jus

VON TRAPP BROTHERS' "OMA"

Carrot "Madeleine," Plumped Sultanas, English Walnuts
and Vadouvan Curry "Aigre-Doux"

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED