

per se

CHEF'S TASTING MENU

October 16, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Sturgeon & Pumpernickel "Crêpe"
Pickled Celery Branch, Tomato Marmalade
and Preserved Horseradish
(75.00 supplement)

SALAD OF SLOW BAKED BEETS

Hawaiian Hearts of Peach Palm, Cara Cara Orange "Suprêmes,"
Belgian Endive and English Walnut Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oat "Tuile," Oregon Huckleberries, Petite Lettuces and Maple Crème Fraîche
Served with Toasted Brioche
(40.00 supplement)

"CONFIT" FILLET OF MEDITERRANEAN LUBINA

Roasted Chestnut "Tortellini," Crispy Sunchoke,
Flowering Basil and Meyer Lemon Glaze

PACIFIC ABALONE "EN PICATTA"

"Chou Fleur en Cocotte," Plumped Sultanas, Pumpkin Seeds,
Fennel Pollen Crème Fraîche, Concord Grape Butter
and Crystallized Fennel Chip

THOMAS FARM'S "PIGEON EN CRÉPINETTE"

Hen-of-the-Woods Mushrooms, Crispy Brussels Sprouts,
Garnet Yam "Confit," Sunflower Seeds and Madeira Emulsion
Seasoned with Foie Gras "Pastrami"

SADDLE OF ELYSIAN FIELDS FARM'S LAMB

Potato Crusted Radishes, Braised Tuscan Kale,
Cerignola Olives and "Bagna Càuda"

VON TRAPP BROTHERS' "OMA"

Fruit Bread Crackers, Hadley Orchard's Medjool Dates,
Honeycrisp Apples and Watercress

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED