

per se

CHEF'S TASTING MENU

October 21, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Smoked Salmon Custard, Dill "Blini" and Arrowleaf Spinach
(75.00 supplement)

SALAD OF BRAISED RED ENDIVE

Compressed Honeycrisp Apples, Toasted English Walnuts,
Frisée Lettuce and Hen Egg Vinaigrette

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Charred Celery Branch, Chestnut "Confit,"
Pickled Huckleberries and Bourbon-Vanilla Purée
Served with Toasted Brioche
(40.00 supplement)

HERB ROASTED COLUMBIA RIVER STURGEON

Smoked Crème Fraîche Glaze, Black Trumpet Mushrooms,
"Pommes Rissolées," Upland Cress and Tarragon "Beurre Blanc"

"BLANQUETTE DE HOMARD"

"Ris de Veau," Sweet Carrot "Buttons," Meyer Lemon,
Glazed Pearl Onions and Pea Tendrils

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Pumpnickel "Croûtons," Caramelized Salsify Root,
Creamed Romaine Lettuce, Petite Lettuces and Tomato Marmalade

HAND CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB

Braised Fennel, Parsnips, Swiss Chard Leaves,
Sunflower Seeds and Elysium Wine Sauce

"MRS. QUICKE'S CHEDDAR"

Serrano Ham, Pretzel "Crisps," Cornichon Relish
and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED