

per se

CHEF'S TASTING MENU

October 25, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Citrus Cured Australian Hiramasa, Grated Horseradish,
Maine Sea Urchin, Basil Blooms and Hass Avocado Purée
(75.00 supplement)

"BAVAROIS" OF BIG ISLAND HEARTS OF PEACH PALM

Matsutake Mushrooms, Compressed Ninja Radishes,
Jingle Bell Peppers, Heirloom Sorrel and Lime "Vierge"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Butternut Squash, Pearson Farm's Pecans, Red Endive,
Swiss Chard Leaves and Quince Purée
Served with Toasted Brioche
(40.00 supplement)

"ROUELLE DE FLÉTAN AUX MOULES"

Pickled Celery Branch, Dill Vinaigrette,
Romaine Lettuce and "Cocktail Sauce"

BUTTER POACHED NOVA SCOTIA LOBSTER

Hen Egg "Mimosa," "Chou-Fleur en Croûte," Arrowleaf Spinach,
Hadley Orchard's Medjool Dates and Saffron-Vanilla Emulsion

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Ris de Veau," Sweet Carrots, "Champignons de Paris,"
Glazed Pearl Onions and "Sauce Blanquette"

"CARNAROLI RISOTTO BIOLOGICO"

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

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Bone Marrow "Pain Perdu," Tuscan Kale "Chiffonade,"
Hakurei Turnips and "Sauce Beurre Colbert"

CONSIDER BARDWELL FARM'S "DORSET"

Salt Baked Yams, per se Granola, Honeycrisp Apples
and Spiced Marshmallow

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED