

per se

CHEF'S TASTING MENU

November 6, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR
Smoked Quail Egg Yolk, Sunchoke Custard,
Meyer Lemon and Watercress "Pudding"
(75.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
"Falafel," Cocktail Artichokes, Romaine Lettuce
and Charred Eggplant "Aioli"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Salsify Root "Chips," Thompson Grapes, Chestnut "Confit,"
Lucky Sorrel and Whipped White Gold Honey
Served with Toasted Brioche
(40.00 supplement)

NORWEGIAN FJORD TROUT
Walnut Crusted Matsutake Mushrooms, Petite Radishes
and Ruby Beet Reduction

PACIFIC ABALONE "EN PICATTA"
Russet Potato "Pierogi," Crispy Brussels Sprouts,
Honeycrisp Apples and "Gastrique Béarnaise"

WOLFE RANCH BOBWHITE QUAIL BREAST "AMANDINE"
Yam "Dauphine," Heirloom Cauliflower, Red Veined Arugula
and Yuzu-Curry Emulsion

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

48 HOUR BRAISED BEEF SHORT RIB
Pickled Sweet Carrots, Wilted Arrowleaf Spinach,
Cipollini Onions and Sour Ale Jus

CONSIDER BARDWELL FARM'S "DORSET"
Hadley Orchard's Medjool Dates, Hakurei Turnips,
Celery Branch and Bell Pepper Vinaigrette

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00
SERVICE INCLUDED