

per se

CHEF'S TASTING MENU

November 14, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Santa Barbara Sea Urchin, Hass Avocado "Cromesquis,"
English Cucumbers and California Yuzu
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Satsuma Mandarins, Hakurei Turnips, Piedmont Hazelnuts
and Black Winter Truffle "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Hadley Orchard's Medjool Dates,
Salsify Root, Sicilian Pistachios and Lucky Sorrel
Served with Toasted Brioche
(40.00 supplement)

HERB ROASTED COLUMBIA RIVER STURGEON

Pumpnickel "Blini," Poppy Seed "Crumble,"
Ruby Beets and Horseradish Mousse

BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushrooms, Caramelized Butternut Squash,
Brussels Sprouts and Chestnut Vinaigrette

FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Anson Mills' Cracked Oats, Garnet Yam,
Young Kale and Burnt Lemon Jus

"CARNAROLI RISOTTO BIOLOGICO"

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

MILLBROOK FARM'S VENISON SADDLE

Wrapped in Applewood Smoked Bacon
Grilled Hen-of-the-Woods Mushrooms, Sweet Carrots,
Wilted Arrowleaf Spinach and "Sauce au Porto"

"TÊTE DE MOINE"

Yukon Gold Potato "Mille-Feuille," Petite Radishes
and San Marzano Tomato Marmalade

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED