

per se

CHEF'S TASTING MENU

November 20, 2015

"OYSTERS AND PEARLS"

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

"QUICHE LORRAINE"

Tsar Imperial Ossetra Caviar
Santa Barbara Sea Urchin, Pickled Red Onions and Frisée Lettuce
(75.00 supplement)

SALAD OF SLOW ROASTED SUNCHOKES
Ruby Beets, Compressed Chicories, Concord Grapes,
Toasted Pistachios and Horseradish Cream

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Parsnip "Chips," Chestnut "Confit," Celery Branch
and Black Winter Truffle Purée
Served with Toasted Brioche
(40.00 supplement)

"PAVÉ" OF MEDITERRANEAN ROUGET

"Pommes Purée," Petite Radishes, Parsley Shoots
and "Beurre Rouge"

BUTTER POACHED NOVA SCOTIA LOBSTER

Anson Mills' Rolled Oats, Royal Blenheim Apricots, Brussels Sprouts,
Pepitas and Madras Curry Emulsion

WOLFE RANCH BOBWHITE QUAIL

Wrapped in Applewood Smoked Bacon
Crispy Shallot Rings, Hass Avocado, Honeycrisp Apples
and Hearts of Romaine Lettuce

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM'S LAMB

Black Trumpet Mushrooms, Heirloom Cauliflower,
French Leeks and Meyer Lemon Jus

CONSIDER BARDWELL FARM'S "DORSET"

Brown Butter "Crêpe," Hadley Orchard's Medjool Dates,
Pickled Carrots and Virginia Peanuts

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED