

per se

CHEF'S TASTING MENU

November 21, 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, Nori "Crêpe," Matsutake Mushrooms,
Hakurei Turnips and Kendall Farms' Crème Fraîche
(75.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Grapefruit "Suprêmes," Salsify Root, Rainbow Swiss Chard,
Mustard Cress and Sunchoke "Pudding"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Red Onions, Scallion "Émincé," Fennel Bulb
and Bartlett Pear "Consommé"
Served with Toasted Brioche
(40.00 supplement)

DOVER SOLE "AMANDINE"

Cauliflower Florettes, Thompson Grapes,
Belgian Endive and Vin Jaune Emulsion

CHARCOAL GRILLED PACIFIC ABALONE

Hobbs Shore's Bacon, Celery Root "Capellini," Honeycrisp Apples
and Smoked Sturgeon Cream

WOLFE RANCH BOBWHITE QUAIL BREAST

Braised Tuscan Kale, Charred Jingle Bell Peppers,
Flowering Watercress and Hen Egg Purée

"CARNAROLI RISOTTO BIOLOGICO"

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

MARCHO FARMS' "VEAL ORLOFF"

Black Trumpet Mushrooms, Wilted Arrowleaf Spinach,
Glazed Rutabaga and "Sauce Colbert"

"TÊTE DE MOINE"

Roasted Chestnut "Potage," Navel Orange "Confit,"
Crispy Brussels Sprouts and Crosnes

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED