

# per se

CHEF'S TASTING MENU

January 8, 2016

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"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Citrus Cured Atlantic Fluke, Ameraucana Hen Egg,  
Koshihikari Rice and Finger Lime  
(60.00 supplement)

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"BAVAROIS" OF SLOW COOKED GARNET YAM

Cranberry Marmalade, Pearson Farm's Pecans,  
Sprouting Kale and BLiS Maple Syrup

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Honeycrisp Apples, Piedmont Hazelnuts, Brussels Sprouts,  
French Leeks and Bitter Chocolate Emulsion  
Served with Toasted Brioche  
(30.00 supplement)

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"SAUTÉED" FILLET OF COLUMBIA RIVER STURGEON

"Ris de Veau," Heirloom Radishes, Mustard Frills  
and "Sauce Gribiche"

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GEORGES BANK SEA SCALLOP "POËLÉE"

Glazed Salsify Root, Wilted Swiss Chard  
and Roasted Chestnut Butter

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RED WINE BRAISED FOUR STORY HILL FARM'S "POULARDE"

"Pommes Purée," Caramelized Cipollini Onions,  
Tokyo Turnips and "Sauce Bordelaise"

HAND CUT "TAGLIATELLE"

"Castelmagno" Cheese and Shaved Black Winter Truffles from Provence  
(125.00 supplement)

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CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Sunchoke "Rösti," Black Trumpet Mushroom "Duxelle,"  
Sweet Carrots and Bone Marrow Vinaigrette

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"CAMEMBERT LE POMMIER"

Poppy Seed "Madeleine," Meiwa Kumquats,  
Celery Branch and Ruby Beet "Relish"

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"ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED