

per se

CHEF'S TASTING MENU

January 31, 2016

"OYSTERS AND PEARLS"*
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar

SWEET SHRIMP "CEVICHE"*
Hass Avocado, French Breakfast Radishes,
Lime and Tsar Imperial Ossetra Caviar
(60.00 supplement)

BUTTERNUT SQUASH "DAUPHINE"
Black Trumpet Mushrooms, Brussels Sprouts,
Compressed Apples and Pearson Farm's Pecans

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Chestnut "Confit," Pickled Swiss Chard Stems,
Thompson Grapes and Parsnip Cream
Served with Toasted Brioche
(30.00 supplement)

COLUMBIA RIVER STURGEON "AU RAIFORT"
Chioggia Beets, Melted Endive, Cara Cara Orange and "Borscht"

BUTTER POACHED NOVA SCOTIA LOBSTER
Russet Potato "Coins," Arrowleaf Spinach,
Turnip Purée and Bacon Gastrique

WOLFE RANCH BOBWHITE QUAIL BREAST
Glazed Broccoli, Charred Pearl Onions,
Romaine Lettuce and "Ranch"

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
"Ris de Veau," King Trumpet Mushrooms,
Roasted Carrots and "Béarnaise"

TWIG FARM'S "CRAWFORD"
Walnut "Clafoutis," Sour Cherries,
Celery Salad and Red Ribbon Sorrel

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED