

per se

CHEF'S TASTING MENU

February 12, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Hen Egg "Crêpe," Yukon Gold Potato "Mille-Feuille,"
Kendall Farms' Crème Fraîche and Horseradish "Beurre Blanc"
(60.00 supplement)

GLOBE ARTICHOKE BREAD PUDDING

"Pain de Campagne," Persian Cucumbers,
Red Veined Arugula and Black Olive Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Caramelized Onion Gelée, French Leeks, Winter Chicories
and Tellicherry Pepper Yogurt
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF AUSTRALIAN HIRAMASA*

Carrot-Ginger "Vierge," Cherry Belle Radishes and Watercress

BUTTER POACHED NOVA SCOTIA LOBSTER

Black Trumpet Mushroom "Panade," Marcona Almonds,
Salsify Root and Satsuma Mandarins

KUROBUTA PORK LOIN "EN CROÛTE"

Melted Savoy Cabbage, Honeycrisp Apples,
Ruby Beets and Red Currant "Mostarda"

HAND CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

"Pain Perdu," Wilted Arrowleaf Spinach,
Tokyo Turnips and "Sauce Bordelaise"

SPRING BROOK FARM'S "ASHBROOK"

Holland Pepper "Tapenade," Young Fennel,
Toasted Pine Nuts and Cauliflower Purée

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED