

per se

CHEF'S TASTING MENU

March 19, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Hobbs Shore's Bacon, "Pommes Purée," Pearl Onions,
Celery Branch Salad and "Gribiche"
(60.00 supplement)

SALAD OF ROASTED SWEET CARROTS

English Peas, Preserved Ginger and Petite Basil

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Royal Blenheim Apricots, Spiced Pearson Farm's Pecans,
Holland Peppers and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

"ROUELLE" OF DOVER SOLE

Roasted Cèpe Mushroom "Potage," Fava Beans,
Meiwa Kumquats and French Leeks

"CONFIT" OF PACIFIC ABALONE

Green Garlic "Panade," Compressed Radicchio,
Chickpeas and Cherry Balsamic Vinaigrette

WOLFE RANCH BOBWHITE QUAIL BREAST

Koshihikari Rice "Porridge," Honeycrisp Apples
and Green Tomato Relish

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Bone Marrow "Pain Perdu," Braised Swiss Chard, Green Asparagus,
Tokyo Turnips and "Steak Sauce"

JASPER HILL FARM'S "MOSES SLEEPER"

Sour Cherry "Clafoutis," Piedmont Hazelnut Streusel
and Young Fennel

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED