

per se

CHEF'S TASTING MENU

April 30, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Citrus Cured Fluke, Salt Baked Kohlrabi, Meiwa Kumquats,
Persian Cucumbers, Spiced Cashews and Hass Avocado "Mousseline"
(60.00 supplement)

SALAD OF MARINATED HOLLAND LEEKS

Hawaiian Hearts of Peach Palm, Sweet Carrots, Fava Beans,
Romaine Lettuce and Black Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pudwill Farm's Blueberries,
Celery Branch and Toasted Pecans
Served with Toasted Brioche
(30.00 supplement)

"CONFIT" FILLET OF ATLANTIC BLACK BASS

Cauliflower Florettes, Cherry Belle Radishes, Marcona Almonds
and Smoked Green Garlic "Velouté"

BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

Griddled Corn Cake, Fried Green Tomatoes, Jingle Bell Peppers,
Grilled Scallions and "Ranch" Jus

SALMON CREEK FARMS' PORK JOWL

Caramelized Savoy Cabbage, Haricots Verts,
White Bean Purée and "Persillade" Breadcrumbs

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Green Asparagus, Peekytoe Crab "Glaçage," Morel Mushrooms,
Wilted Ramps and "Sauce Bordelaise"

MEADOW CREEK DAIRY'S "MOUNTAINEER"

Preserved Strawberry "Clafoutis," Candied English Walnuts
and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED