

per se

CHEF'S TASTING MENU

October 6, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Scallop "Boudin" and Fines Herbes Dressing
(60.00 supplement)

"CRUDITÉS"

Country Bread "Croûtons" and "Bagna Càuda"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Rolled Oat "Tuile," Compressed Apples,
Radicchio and Whole Grain Mustard
Served with Toasted Brioche
(30.00 supplement)

"PAVÉ" OF SCOTTISH SEA TROUT*

Black Trumpet Mushrooms, Shishito Peppers, Toasted Pine Nuts,
Broccoli Rabe Florettes and Dill "Beurre Blanc"

PACIFIC ABALONE "EN PICCATA"

Green Beans "Amandine," Parmesan "Tuile"
and Sweet Garlic Cream

LIBERTY FARM'S PEKIN DUCK BREAST*

Sunchoke Chips, Melted Endive
and "Sauce à l'Orange"

CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Yukon Gold Potato "Mille-Feuille," Wilted Arrowleaf Spinach,
Cèpe Mushroom Purée and "Steak Sauce"

SIRLOIN OF MIYAZAKI WAGYU*

Preserved Ginger, Edamame, Pea Tendril "Tempura"
and Matsutake Mushroom Vinaigrette
(100.00 supplement)

GRAFTON VILLAGE CHEESE COMPANY'S "SHEPSOG"

Peewee Potato Salad, Cornichons and Mustard Frills

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED