

per se

CHEF'S TASTING MENU

October 8, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Goldrush Apples,
Sicilian Pistachios and Hass Avocado
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Aged Parmesan, Compressed Radishes,
Cherry Tomatoes and "Bagna Càuda"

SLOW POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Brussels Sprouts,
Pepitas and Quince Mostarda
Served with Toasted Brioche
(30.00 supplement)

"ROUELLE" OF DOVER SOLE

Roasted Carrots, Wilted Arrowleaf Spinach
and Sweet Carrot Reduction

SCOTTISH LANGOUSTINES "À LA PLANCHA"

Matsutake Mushrooms, Caramelized French Leeks
and "Sauce Blanquette"

DIAMOND H RANCH QUAIL

Braised Tuscan Kale, Pearson Farm's Pecans
and Honeynut Squash Purée

MARCHO FARMS' NATURE FED VEAL*

"Pommes Dauphinoise," Forest Mushroom "Duxelles,"
Cipollini Onions and Madeira Jus

CHARCOAL GRILLED MIYAZAKI WAGYU*

Melted Caraflex Cabbage, Horseradish "Mousseline,"
Ruby Beets and "Borscht"
(100.00 supplement)

SPRING BROOK FARM'S "ASHBROOK"

Red Pepper "Pesto" and Toasted Pine Nuts

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED