

per se

CHEF'S TASTING MENU

October 20, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nova Scotia Lobster, "Gratin Dauphinois"
and Green Sorrel "Vichyssoise"
(60.00 supplement)

SALAD OF SLOW ROASTED YOUNG PARSNIPS

"Confit" Chestnuts, Honey Poached Cranberries,
French Leeks and Black Truffle Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Mission Figs, Caramelized Sunchokes,
Compressed Chicories and California Pistachios
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF SABLEFISH

Romanesco Florettes, Marcona Almonds
and Preserved Aji Dulce Peppers

SCOTTISH LANGOUSTINES "EN PERSILLADE"

Glazed Fennel Bulb, Meyer Lemon
and Spanish Saffron Emulsion

DIAMOND H RANCH QUAIL BREAST

Hakurei Turnips, Wilted Arrowleaf Spinach
and "Mousseline Béarnaise"

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"
and "Beurre Noisette"
(175.00 supplement)

SALMON CREEK FARMS' KUROBUTA PORK LOIN

Savoy Cabbage "Panade," Goldrush Apples,
Ruby Beets and Cipollini Onions

CHARCOAL GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Gem Lettuce
and Watermelon Radishes
(100.00 supplement)

GRAFTON VILLAGE CHEESE COMPANY'S "SHEPSOG"

English Muffin, Flowering Quince Marmalade
and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED