

per se

CHEF'S TASTING MENU

October 28, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pumpernickel Blini, Persian Cucumbers, Snipped Chives
and Smoked Oyster "Beurre Blanc"
(60.00 supplement)

SALAD OF BUTTERMILK FRIED CAULIFLOWER

Petite Radishes, Castelfranco Radicchio,
Marcona Almonds and "Ranch Dressing"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

English Walnut "Streusel," Honey Poached Cranberries,
Mountain Rose Apples and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Cocktail Artichokes, Greenmarket Peppers, Italian Parsley Oil
and Extra Virgin Olive Oil Emulsion

PACIFIC ABALONE "POËLÉE"

Brioche Melba, Roasted Gem Lettuce, Celery Branch Salad
and "Mousseline Choron"

SALMON CREEK FARMS' PORK JOWL

"Pommes Purée," Wilted Swiss Chard,
Crispy Leeks and Hobbs Shore's Bacon Jus

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno"
and "Beurre Noisette"
(175.00 supplement)

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*

Arrowleaf Spinach "Gratin," Sweet Carrots,
Salsify Root and "Sauce Bordelaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Tokyo Turnips, Cipollini Onions
and Piedmont Hazelnut Vinaigrette
(100.00 supplement)

"THE OTHER STEPHEN"

"Gâteau aux Pruneaux," Ruby Beets
and Spiced Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED