

per se

CHEF'S TASTING MENU

November 3, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hokkaido Sea Scallop, Compressed Radishes
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF ROASTED YOUNG PARSNIPS

Matsutake Mushrooms, Honey Poached Cranberries,
Welsh Onions and Sicilian Pistachios

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Opal Apples, Marinated Fennel Bulb,
English Walnuts and Ruby Beet Purée
Served with Toasted Brioche
(30.00 supplement)

SCOTTISH SEA TROUT

Fork Crushed Potatoes, Gem Lettuce,
Pickled Pearl Onions and "Gribiche"

PACIFIC ABALONE "POÊLÉE"

"Pain de Campagne," Cocktail Artichokes,
Parisian Carrots and "Barigoule" Emulsion

LIBERTY FARM'S PEKIN DUCK BREAST

Caramelized Salsify Root, Crispy Brussels Sprouts
and Concord Grape Reduction

HAND CUT "TAGLIATELLE"

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

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

Braised Kale "Subric," Black Trumpet Mushrooms,
Soubise and Pimentón Jus

SIRLOIN OF MIYAZAKI WAGYU*

Bluefoot Mushrooms, Wilted Arrowleaf Spinach,
Hinona Turnips and "Sauce Bordelaise"
(100.00 supplement)

WOODCOCK FARM'S "HUMBLE PIE"

Hobbs Shore's Bacon "Clafoutis," Sour Cherry
and Celery Ribbons

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness