

# per se

## CHEF'S TASTING MENU

December 16, 2016

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Nova Scotia Lobster Porridge, Brioche "Croûtons,"  
and Pea Tendrils  
(60.00 supplement)

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### PARSNIP "PAIN PERDU"

Ruby Grapefruit, Mizuna Leaves,  
and English Walnuts

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Flowering Quince, Belgian Endive, Sicilian Pistachios,  
and Condensed Milk "Tuiles"  
Served with Toasted Brioche  
(30.00 supplement)

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### PASTRAMI-RUBBED SCOTTISH SEA TROUT\*

Pumpernickel Blini, Opal Apples,  
and Red Beet Emulsion

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### PACIFIC ABALONE "POÊLÉ"

"Pain de Campagne," Welsh Onions "en Escabèche,"  
and Marble Potato "Confit"

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### HERB-ROASTED MARCHO FARMS' "RIS DE VEAU"

Brussels Sprouts, Butternut Squash Purée,  
and Black Truffle-Hazelnut Jus

### DIAMOND H RANCH QUAIL BREAST

Sweet Carrots, Hakurei Turnips, and "Sauce Suprême"

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### ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"\*

Braised Torpedo Shallots, Wilted Gem Lettuce,  
Parmesan Crisps, and "Anchoïade"

### SIRLOIN OF MIYAZAKI WAGYU\*

Broccoli "Gratin," Black Trumpet Mushrooms,  
Petite Radishes, and "Sauce Bordelaise"  
(100.00 supplement)

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### NETTLE MEADOW FARM'S "KUNIK"

Michigan Sour Cherry "Pudding," Celery Branch Salad,  
and Black Truffle Crème Fraîche

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED

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