

per se

CHEF'S TASTING MENU

December 18, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Langoustine "Terrine," Ruby Grapefruit Vinaigrette,
and Kendall Farm's Crème Fraîche
(60.00 supplement)

SALAD OF COMPRESSED WINTER CHICORIES

Brioche "Croûtons," Opal Apples,
"Parmigiano-Reggiano," and Arugula Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Crosnes "Confit," Preserved Green Strawberries,
Sicilian Pistachios, and Condensed Milk "Tuiles"
Served with Toasted Brioche
(30.00 supplement)

HERB-ROASTED GULF COAST GROUPER

Saffron "Rémoulade," Cipollini Onions,
and Crispy Marble Potatoes

BUTTER-POACHED NOVA SCOTIA LOBSTER

"Feuille de Brick," Sweet Carrot, Wilted Pea Tendrils,
and "Mousseline Hollandaise"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

"RIS DE VEAU"

Brussels Sprouts, Spinach "Rigatini,"
and Turnip "Parisiennes"

"PÂTÉ DE CHEVREUIL EN CROÛTE GRAND VENEUR"

Black Winter Truffle Emulsion, Celery Branch Salad,
and Piedmont Hazelnut Jus

MARCHO FARMS' VEAL TENDERLOIN "EN CRÉPINETTE"*

Forest Mushrooms, Butternut Squash,
and Marsala Sauce

SIRLOIN OF MIYAZAKI WAGYU*

Creamed Broccoli Rabe, Smoked "Soubise,"
Sunchoke "Tourné," and "Sauce Bordelaise"
(100.00 supplement)

NETTLE MEADOW FARM'S "KUNIK"

Red Cabbage Marmalade, Michigan Sour Cherries,
and Burgundy Mustard

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED