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    CHEF'S TASTING MENU
    January 14, 2017
    "OYSTERS AND PEARLS"
            "Sabayon" of Pearl Tapioca with Island Creek Oysters
                and Sterling White Sturgeon Caviar*
            ROYAL KALUGA CAVIAR*
        Littleneck Clams, Glazed "Capellini," and "Gremolata"
                            (60.0o supplement)
        HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
        Cocktail Artichokes, Marinated Fennel Bulb, Jingle Bell Peppers,
            and Picholine Olive Vinaigrette
SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
                    Granny Smith Apples, Braised Chestnuts,
                    Hakurei Turnips, and Rolled Oat "Tuile"
                Served with Toasted Brioche
                    (3o.oo supplement)
                            CONFIT FILLET OF SAINT PIERRE
Cauliflower Florettes, Thompson Grapes, and "Sauce Véronique"
            PACIFIC ABALONE "EN CRÉPINETTE"
"Jardinière de Légumes," Potato "Gnocchi," and Wilted Arrowleaf Spinach
DIAMOND H RANCH QUAIL BREAST
Roasted Parsnips, Black Trumpet Mushrooms, and Crispy Brussels Sprouts
"CARNAROLI RISOTTO BIOLOGICO" Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)
ELYSIAN FIELDS FARM'S LAMB*
Greamed Broccoli Rabe, Meyer Lemon Confit,
Sunchoke Purée, and "Beurre Noisette"
CHARCOAL-GRILLED MIYAZAKI WAGYU*
Winter Chicories, Petite Onions, English Walnuts, and Rosemary-Balsamic Jus
(100.00 supplement)
JEAN PERRIN'S "RACLETTE DE SCEY"
"Pommes Maxim" and Pickled Pearl Onions
"ASSORTMENT OF DESSERTS"
Fruit, Ice Cream, Chocolate, and "Candies"```

