

per se

CHEF'S TASTING MENU

January 20, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Lobster "en Gelée," Brioche "Croûtons,"
Hass Avocado, and Finger Limes
(60.00 supplement)

"PISSALADIÈRE"

Moroccan Olives, Persian Cucumbers, Pearl Onions,
Cherry Belle Radishes, and "Bagna Càuda"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Flowering Quince, Belgian Endive, Pearson Farm's Pecans,
and Black Winter Truffle "Aigre-Doux"
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF SCOTTISH SEA TROUT*

Cheddar Cauliflower, Satsuma Mandarins,
Marcona Almonds, and Madras Curry Emulsion

CHARCOAL-GRILLED PACIFIC ABALONE

"Rigatini," Bluefoot Mushrooms, Young Artichokes,
and "Crème de Champignons"

LIBERTY FARM'S PEKIN DUCK BREAST*

Brussels Sprout "Chiffonade," Fermented Cranberries,
and Piedmont Hazelnut Jus

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

MARCHO FARMS' VEAL TENDERLOIN "EN CRÉPINETTE"*

Broccoli Purée, "Gruyère" Cheese,
Scarlet Turnips, and "Soubise"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Rösti," Wilted Arrowleaf Spinach,
Caramelized French Leeks, and "Sauce Bordelaise"
(100.00 supplement)

JEAN PERRIN'S "RACLETTE DE SCEY"

Fennel Pollen "Linzer," Apricot Marmalade,
and English Walnuts

"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