

per se

CHEF'S TASTING MENU

February 3, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hand-Cut "Capellini," Littleneck Clams,
Crispy Shallots, and Scallion "Émincé"
(60.00 supplement)

CITRUS-BRAISED FENNEL BULB

Moroccan Olives, Kishu Mandarins,
and Marcona Almonds

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pumpernickel Melbas, Cornichon Relish,
Pearl Onions, and Burgundy Mustard
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF GULF COAST GROUPE

Black Trumpet Mushrooms, Cauliflower Purée,
and "Gremolata" Emulsion

SANTA BARBARA SPOT PRAWNS "EN PICATTA"

Hobbs Shore's Bacon, Marble Potatoes,
French Leeks, and Spicy Lobster Broth

"PÂTÉ DE CHEVREUIL EN CROÛTE GRAND VENEUR"

Buckwheat "Spätzle," Brussels Sprouts,
and Roasted Ruby Beets

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Panisse "Croûtons," Charred Eggplant "Aioli,"
Pickled Peppers, and Za'atar Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sunny-Side Up Quail Egg, Sunchoke "Rösti,"
Wilted Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPELLA"

Compressed Chicories, Celery Branch Salad,
and Aged Balsamic Vinaigrette

"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