

per se

CHEF'S TASTING MENU

February 12, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Diver Sea Scallop, Finger Limes,
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF COMPRESSED PERSIAN CUCUMBERS

Griddled Corn Cake, Winter Chicories,
Golden Beets, and "Ranch Dressing"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Grapes, English Walnuts,
and Kendall Farms' Crème Fraîche
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF FLORIDA GROUPE

Mediterranean Octopus, Jingle Bell Peppers, Cerignola Olives,
and Sweet Garlic "Pudding"

HERB-CRUSTED PACIFIC ABALONE

Thumbelina Carrots, Hearts of Romaine Lettuce,
and "Salsa Verde"

DIAMOND H RANCH QUAIL BREAST

Creamed Belgian Endive, Watermelon Radishes,
Kishu Mandarins, and "Sauce Bigarade"

"RIS DE VEAU"

Cauliflower Florettes, Brussels Sprouts,
Piedmont Hazelnuts, and "Sauce Périgourdine"

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Broccoli Rabe, Pearl Onions,
and Red Wine Vinegar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sunny Side-Up Quail Egg, Hen-of-the-Woods Mushrooms,
Koshihikari Rice, and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

ANDANTE DAIRY'S "ACAPELLA"

Royal Blenheim Apricots, Marcona Almonds,
Celery Branch, and Greek Yogurt

"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