

per se

CHEF'S TASTING MENU

February 20, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Gulf Shrimp "Blini," Meyer Lemon, Frisée Lettuce,
and Fines Herbes "Beurre Blanc"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM

Celery Branch Salad, Petite Radishes, Oat "Tuiles,"
and Aged Balsamic Vinegar

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

French Leeks, Granny Smith Apples, and Caramelized Onion Oil
Served with Toasted Brioche
(30.00 supplement)

CONFIT FILLET OF FLORIDA SNAPPER

Roasted Parsnips, Sweet Carrots, Pea Tendrils,
and Young Ginger "Consommé"

PEEKYTOE CRAB "BOUDIN"

Melted Brussels Sprouts, Black Winter Truffles, Piedmont Hazelnuts,
and Savoy Cabbage "Velouté"

DIAMOND H RANCH QUAIL BREAST

Winter Chicories, Satsuma Mandarins, Cauliflower Purée,
and Toasted Pistachio Vinaigrette

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Hobbs Shore's Bacon, Marble Potatoes, Crispy Broccoli,
and Cabot Cheddar "Mousseline"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Ragoût" of Forest Mushrooms, Hand-Rolled "Orecchiette,"
Hakurei Turnips, and Poached Bone Marrow
(100.00 supplement)

ANDANTE DAIRY'S "ETUDE"

"Panisse," Holland Peppers, Persian Cucumbers,
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