

per se

CHEF'S TASTING MENU

February 21, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Gulf Shrimp "Blini," Celery Branch Salad,
and Meyer Lemon "Beurre Blanc"
(60.00 supplement)

SQUIRE HILL FARM'S AMERAUCANA HEN EGG

Crispy Cornichons, Celery Root "Rémoulade,"
Brussels Sprouts, and Parsnip "Aioli"

"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 ATLANTIC HALIBUT

Sweet Carrots, Cocktail Artichokes,
and "Barigoule" Emulsion

BUTTER-POACHED NOVA SCOTIA LOBSTER

Toasted Pumpnickel, English Cucumbers, Petite Radishes,
and Ruby Beet Butter

DIAMOND H RANCH QUAIL BREAST

Winter Chicories, Kishu Mandarins,
and 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, Fingerling Potatoes, Broccoli Purée,
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," Pickled Peppers, Holland Eggplant,
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