

per se

CHEF'S TASTING MENU

February 24, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Soybean "Panna Cotta," Hass Avocado,
Kishu Mandarins, and Brioche "Croûtons"
(60.00 supplement)

SALAD OF CARAMELIZED BARTLETT PEARS

Winter Chicories, Petite Radishes,
and Toasted Pistachio Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Greek Yogurt Glaze, Thompson Grapes, Candied English Walnuts,
and Condensed Milk "Coulis"
(30.00 supplement)

CONFIT FILLET OF ATLANTIC HALIBUT

Celery Root "Rémoulade," French Leeks,
and Black Winter Truffles

"TARTELETTE" OF BUTTER-POACHED NOVA SCOTIA LOBSTER

Hen-of-the-Woods Mushrooms, Glazed Carrots,
Brussels Sprouts, and "Sauce Blanquette"

"BREAD AND BUTTER"

Laminated Brioche and Diane St. Clair's Animal Farm's Butter

FOUR STORY HILL FARM'S "CUISSÉ DE POULARDE"

Geechie Boy Mill's Creamy Polenta, Crispy Broccoli,
and Tellicherry Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM'S LAMB*

Sweet Potato "Fondante," Roasted Wild Onions,
and Piedmont Hazelnut Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

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

"GOUGÈRE"

Andante Dairy's "Etude"

"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