

per se

CHEF'S TASTING MENU

December 16, 2015

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR

Persian Cucumbers, Crispy Shallots,
Snipped Chives and "Gribiche"
(75.00 supplement)

SALAD OF HEIRLOOM BEETS

Hawaiian Hearts of Peach Palm, Satsuma Mandarins, Hass Avocado,
Mâche and Black Winter Truffle "Aigre-Doux"

SAUTERNES POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Marinated Fennel Bulb, Thompson Grapes,
Toasted Pistachios and Aged Balsamic Vinegar
(40.00 supplement)

FILLET OF MEDITERRANEAN LUBINA "EN BRIOCHE"

Black Trumpet Mushroom "Duxelle," French Breakfast Radishes,
Hearts of Romaine Lettuce and "Nuage aux Fines Herbes"

CHARCOAL GRILLED DEER ISLE SEA SCALLOP

Cauliflower "Ragoût," Hadley Orchard's Medjool Dates,
Jingle Bell Peppers and Vadouvan Curry Emulsion

WOLFE RANCH BOBWHITE QUAIL BREAST

Gnocchi "Parisienne," Flowering Watercress,
Celery Root and "Sauce Albufera"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"
and "Beurre Noisette"
(175.00 supplement)

"BEEF WELLINGTON"

"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Carrots and "Sauce Bordelaise"

"BRIE FERMIER"

Ale Braised Red Cabbage, Honeycrisp Apples, Preserved Cranberries
and Whole Grain Mustard Vinaigrette

"ASSORTMENT OF DESSERTS"

PRIX FIXE 310.00

SERVICE INCLUDED