per se

CHEF'S TASTING MENU

March 5, 2016

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

TSAR IMPERIAL OSSETRA CAVIAR*
Scottish Langoustine "Carpaccio," English Cucumber,
Hass Avocado and Calamondin "Coulis"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Curry "Lavash," Sweet Carrots, Jingle Bell Peppers,
Spiced Cashews and Preserved Ginger

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Bartlett Pear "Consommé," Pearl Onions and Celery Branch Salad
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC BLACK BASS
Globe Artichokes "en Persillade," Fennel Bulb,
Braised Pine Nuts and Oro Blanco Grapefruit

PACIFIC ABALONE "EN PICCATA"
Broccolini Florettes, Fava Beans, Forest Mushrooms
and Charred Eggplant Aïoli

CHARCOAL GRILLED KUROBUTA PORK JOWL
Compressed Radishes, Caramelized Green Garlic
and English Pea Purée

HAND CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Provence
(125.00 supplement)

SNAKE RIVER FARMS' "CALOTTE DE BŒUF"*
Stinging Nettle "Pierogi," Crispy Bone Marrow,
French Leeks and "Borscht"

SPRING BROOK FARM'S "ASHBROOK"
Whole Grain Mustard "Linzer," Hakurei Turnips, Royal Blenheim Apricots
and "Quatre Épices" Scented Crème Fraîche

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness