

per se

CHEF'S TASTING MENU

May 13, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Sea Scallop "Tartare," Persian Cucumbers, Petite Radishes,
Young Almonds and Kendall Farms' Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Ruby Beets, Piedmont Hazelnuts, Pickled Ramps
and Hass Avocado Purée

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Harry's Berries' Strawberries,
Pearson Farm's Pecans and Celery Branch Salad
Served with Toasted Brioche
(30.00 supplement)

WILD PORTUGUESE TURBOT

Hobbs Shore's Bacon, Glazed English Peas, Spring Onions,
"Soubise," Romaine Lettuce and "Sauce Bordelaise"

CHARCOAL GRILLED PACIFIC ABALONE

Sacramento Delta Asparagus, Pickled Peppers
and Foie Gras Emulsion

WOLFE RANCH BOBWHITE QUAIL "EN CRÉPINETTE"

Morel Mushrooms, Hakurei Turnips,
Sweet Carrots and Madeira Sauce

RIB-EYE OF ELYSIAN FIELDS FARM'S LAMB*

Marinated Romano Beans, Caramelized Green Garlic
and Arugula Leaves

NETTLE MEADOW FARM'S "KUNIK"

Pistachio "Financier," Bing Cherries and Belgian Endive

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED