per se

CHEF'S TASTING MENU

July 2, 2016

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

ROYAL KALUGA CAVIAR*
Pumpernickel "Blinis," Marinated Beets,
Persian Cucumbers and Hass Avocado Purée
(60.00 supplement)

SALAD OF CARAMELIZED ROMANESCO
Cocktail Artichokes, Castelvetrano Olives,
Meyer Lemon and "Romesco"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Santa Rosa Plums, Sicilian Pistachios, Young Fennel and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Summer Squash, Sungold Tomatoes, Petite Basil
and Extra Virgin Olive Oil "Mousseline"

BUTTER POACHED NOVA SCOTIA LOBSTER "TARTE"
Creamed Salanova Lettuce, Compressed Snow Peas
and "Sauce Périgourdine"

WOLFE RANCH "JAMBONNETTE DE CAILLE"
Holland Eggplant "Gratin," Glazed Fava Beans and "Pimentón Jus"

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

SNAKE RIVER FARMS' PORK "EN CROÛTE"
Wilted Arrowleaf Spinach, Red Wine Braised Cipollini Onions
and "Sauce Bordelaise"

CHARCOAL GRILLED MIYAZAKI WAGYU*
Crispy Bone Marrow, Brentwood Corn "Pudding"
and Red Veined Arugula
(100.00 supplement)

CONSIDER BARDWELL FARM'S "SLYBORO"
Yellow Peach "Clafoutis," Pearson Farm's Pecans
and Kendall Farms' Crème Fraîche

"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