

# per se

CHEF'S TASTING MENU

August 18, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

"Tartare" of Japanese Medai, Young Ginger "Panna Cotta"  
and Granny Smith Apples  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Poached Black Mission Figs, Cipollini Onions, Piedmont Hazelnuts  
and Holland Leek Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cherry Belle Radishes, Sicilian Pistachios, Plum "Mostarda"  
and Pink Peppercorn Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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"TRUITE CONFIT À L'HUILE D'OLIVE"\*

Persian Cucumbers, Flowering Basil  
and Sungold Tomato Emulsion

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PACIFIC ABALONE "POËLÉE"

Chanterelle Mushrooms, Glazed Celery Branch  
and Brentwood Corn Pudding

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THOMAS FARM'S PIGEON "EN CRÉPINETTE"\*

Slow Baked Golden Beets, Hakurei Turnips,  
Oregon Huckleberries and "Sauce Périgourdine"

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PRIME RIB OF ELYSIAN FIELDS FARM'S LAMB\*

Soffritto Stuffed Pattypan Squash, Calliope Eggplant,  
Sweet Peppers and "Romesco"

SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Duchesse," Bluefoot Mushrooms,  
Summer Pole Beans and "Sauce Bordelaise"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Cauliflower "Gratin," Champagne Grapes,  
Marcona Almonds and "Beurre Noisette"

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED