

per se

CHEF'S TASTING MENU

August 19, 2016

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Spot Prawn, Ginger Compressed Apples
and Hass Avocado Purée
(60.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Padrón Peppers, Salanova Lettuces
and Brentwood Corn Pudding

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

SLOW COOKED FILLET OF MONKFISH

"Ris de Veau," Melted Leeks, Roasted Carrots
and "Sauce Suprême"

PACIFIC ABALONE "EN PICCATA"

Braised Bacon, "Gnocchi à la Parisienne,"
Lima Beans and Whole Grain Mustard Emulsion

HERB ROASTED THOMAS FARM'S PIGEON*

Glazed Turnips, Oregon Huckleberries, Piedmont Hazelnuts
and Elysium Wine Reduction

SADDLE OF MARCHO FARMS' NATURE FED VEAL*

Sungold Tomatoes, Celery Branch,
Aged Parmesan and "Tonnato" Sauce

CHARCOAL GRILLED MIYAZAKI WAGYU*

Broccoli Pain Perdu, Pommes Rösti, Chanterelle Mushrooms
and "Vinaigrette Bordelaise"
(100.00 supplement)

MEADOW CREEK DAIRY'S "GRAYSON"

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

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED