

# per se

CHEF'S TASTING MENU

August 20, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Bluefin Tuna "Tartare," Hass Avocado "Croustillant,"  
Spiced Cashews and Yuzu Emulsion  
(60.00 supplement)

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SALAD OF COMPRESSED MELONS

Petite Radishes, Piedmont Hazelnuts, Arugula Leaves  
and Black Mission Fig Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Corn Kernels, Pearson Farm's Pecans,  
Roasted Ruby Beets and Grilled Peach Coulis  
Served with Toasted Brioche  
(30.00 supplement)

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TASMANIAN SEA TROUT "CONFIT"\*

Pumpernickel "Melba," Purple Top Turnips,  
Garden Dill and Horseradish "Aigre-Doux"

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HERB CRUSTED PACIFIC ABALONE "POËLÉE"

Chanterelle Mushrooms, Summer Squash, Parisian Carrots  
and Extra Virgin Olive Oil "Beurre Blanc"

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THOMAS FARM'S PIGEON\*

Glazed Lima Beans, Melted Holland Leeks and Oregon Huckleberries  
Seasoned with Foie Gras "Pastrami"

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SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Norwich Meadows Farm's Potatoes, Marinated Tomatoes,  
Scallion "Emincé" and Padrón Pepper "Aioli"

PAN ROASTED MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Wilted Broccoli Rabe,  
Cipollini Onions and Aged Parmesan "Mousseline"  
(100.00 supplement)

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MEADOW CREEK DAIRY'S "GRAYSON"

Serrano Ham, Charred Eggplant "Panisse," Persian Cucumbers  
and Banyuls Vinegar Gastrique

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED