per se

CHEF'S TASTING MENU

January 27, 2017

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

ROYAL KALUGA CAVIAR*
Peekytoe Crab, Hass Avocado, and Nori "Tuile"
(60.00 supplement)

SALAD OF ROASTED SWEET CARROTS
Cherry Belle Radishes, Toasted Sesame Seeds,
Kale "Émincé," and Marinated Scallions

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS
Chestnut Confit, Salsify Root, Thompson Grapes,
and Bitter Chocolate Emulsion
Served with Toasted Brioche
(30.00 supplement)

SLOW-COOKED "PAVÉ" OF SABLEFISH
"Pommes Parisiennes," Celery Branch,
and Black Truffle Cream

HERB-ROASTED PACIFIC ABALONE
Black Trumpet Mushrooms, Wilted Pea Tendrils,
"Soubise," and "Glaçage au Vin Jaune"

MILK-FED YORKSHIRE PORCELET
Jingle Bell Peppers, Hearts of Romaine Lettuce,
Broccoli Florettes, and Szechuan Peppercorn Sauce

"CARNAROLI RISOTTO BIOLOGICO"
Shaved Black Winter Truffles and Aged Parmesan
(125.00 supplement)

48-HOUR BRAISED BEEF SHORT RIB
Parsnip "Fondant," Sweet Potato Purée,
Ruby Beets, and Red Wine Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Arrowleaf Spinach "Gratin," Hakurei Turnips,
and Crispy Brussels Sprouts
(100.00 supplement)

JASPER HILL FARM'S "WINNIMERE"
Caramelized Cauliflower, Marcona Almonds,
and Hadley Orchard's Medjool Dates

"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