

# per se

CHEF'S TASTING MENU

March 15, 2018

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"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

"CHIPS AND DIP"

Dill Crème Fraîche, Hen Egg Mousse, and Royal Kaluga Caviar\*  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Miso-Cured Pineapple, Toasted Macadamia Nuts,  
Sweet Carrots, and Finger Lime Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

California Rhubarb, Celery Branch, and Almond "Streusel"  
(30.00 supplement)

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HERB-ROASTED SANTA BARBARA SABLEFISH

Wilted Pea Shoots, Holland White Asparagus,  
Crispy Cipollini Onion, and "Sauce Choron"

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"BILLI BI"

Littleneck Clams and "Moules à la Plancha"  
Serrano Ham, Ricotta "Barbajuan," and Fennel Bulb

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"BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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DIAMOND H RANCH QUAIL BREAST

Braised Endive, Compressed Hakurei Turnips,  
Granny Smith Apples, and Calvados Jus

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles  
(125.00 supplement)

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ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Cauliflower "Couscous," Persian Cucumbers,  
and Charred Shishito Peppers

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pain Perdu au Cœur de Veau," Hen-of-the-Woods Mushrooms,  
and Green Garlic "Pesto"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère"

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED