

# per se

CHEF'S TASTING MENU

October 18, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Santa Barbara Sea Urchin, Lovage "Panna Cotta,"  
Celery Branch, and Brioche "Croûtons"  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Beets, Petite Radishes, Meyer Lemon,  
and Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Granny Smith Apples, California Pistachios, Crispy Oats,  
and Black Winter Truffle Crème Fraîche  
(30.00 supplement)

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"RAIE FARCIE AUX CREVETTES"

Caraflex Cabbage, Brussels Sprouts "Émincés," Spiced Peanuts,  
and Szechuan Peppercorn "Mignonnette"

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PACIFIC ABALONE "POËLÉ"

"Cassoulet" of Pole Beans, Heirloom Tomato "Concassé,"  
and Noilly Prat Emulsion

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"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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DIAMOND H RANCH QUAIL BREAST

Matsutake Mushrooms, Compressed Bartlett Pears,  
Watercress Purée, and "Sauce Hydromel"

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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48 HOUR-BRAISED BEEF SHORT RIB WELLINGTON

Koginut Squash, Cipollini Onions,  
and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Yukon Gold Potato "Mille-Feuille," Aged Cheddar "Mousseline,"  
Broccoli Florettes, and "Bordelaise"  
(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