

per se

SALON TASTING MENU

February 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, "Pain de Campagne,"
and Hass Avocado
(60.00 supplement)

SLOW-ROASTED RUBY BEETS

Brioche Melba, Savoy Cabbage, Cipollini Onions,
and Horseradish-Scented Crème Fraîche

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Celery Branch "Ribbons,"
and Pearson Farms Pecan "Dentelle"

"PAVÉ" OF MEDITERRANEAN LUBINA

Marinated Razor Clams, Morel Mushrooms,
White Asparagus, and Watercress Emulsion

MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

"Rillettes de Poularde," "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Holland Eggplant "Gratin," Cocktail Artichokes,
Gem Lettuces, and "Mousseline Choron"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marcho Farms "Ris de Veau," Glazed Sweet Carrots, English Peas,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness