

per se

SALON TASTING MENU

April 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Kanpachi "Tartare," Persian Cucumbers,
and Nori-Scented "Lavash"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Norwich Meadows Farm Radishes, Preserved Ginger,
Hass Avocado, and "Everything Bagel" Crisp

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Poached French Prunes,
and Toasted Pistachios

WILD PACIFIC DAYBOAT HALIBUT

"Pommes Rissolées," Celery Branch,
and "Chowder Sauce"

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Cauliflower "Tabouleh," Roasted Green Almonds,
and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Black Trumpet Mushrooms, Sacramento Delta Green Asparagus,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

BANANA-LIME "MILLE CRÊPE"

Snap Dragon Apples, Black Currant "Flapjack,"
Greek Yogurt, and Honey-Oat Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED

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