

# per se

CHEF'S TASTING MENU

April 13, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Citrus-Cured Australian Hiramasa, Japanese Bonito Gelée,  
and Hen Egg Purée  
(60.00 supplement)

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SALAD OF EASTER EGG RADISHES

Marinated Hearts of Peach Palm, Young Fennel,  
Niçoise Olives, and Meyer Lemon

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Pearson Farm Pecan "Dentelle,"  
Thompson Grapes, and BLiS Maple Syrup  
(30.00 supplement)

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SLOW-COOKED PACIFIC HALIBUT

Morel Mushrooms, Pickled Ramps,  
and Langoustine Emulsion

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CHARCOAL-GRILLED HAWAIIAN ABALONE

Bone Marrow "Pudding," Green Almonds,  
and "Mousseline Noilly Prat"

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"BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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"PEAS AND CARROTS"\*

Thomas Farm Pigeon, Sweet Carrots, Glazed English Peas,  
and Toasted Walnut Vinaigrette

DEVIL'S GULCH RANCH POUSSIN "EN CROÛTE"

Sacramento Delta Green Asparagus, "Pommes Purée,"  
and "Beurre Noisette"  
(Serves Two)

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SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Roasted Broccoli "Tapenade," Tokyo Turnips,  
and Szechuan Peppercorn "Mignonnette"

MARCHO FARMS "JOUE DE VEAU"

Serrano Ham, Cocktail Artichokes, Preserved Habanada Peppers,  
and "Sauce Pimentón"

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"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED