

# per se

## SALON TASTING MENU

April 18, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Pacific Sablefish "Rillettes," Buckwheat "Lavash,"  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Petite Mint,  
and Hass Avocado Mousse

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Marinated Fennel Bulb,  
California Pistachios, and Greek Yogurt

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### HAWAIIAN ABALONE "À LA PLANCHA"

Razor Clams, Saffron-Infused Bomba Rice,  
and Stewed Sweet Peppers

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN

Sacramento Delta Green Asparagus, Glazed Tokyo Turnips,  
"Guanciale," and Mustard Vinaigrette

### SIRLOIN OF MIYAZAKI WAGYU\*

48 Hour-Braised Beef Short Rib, "Pommes Paillasson,"  
Morel Mushrooms, and "Jus Gras"  
(100.00 supplement)

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### "GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, Marcona Almond Buttercream,  
and Honey-Oat Cream

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PRIX FIXE 225.00  
SERVICE INCLUDED

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