

per se

CHEF'S TASTING MENU

April 18, 2019

"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)

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
(30.00 supplement)

CHARCOAL-GRILLED AUSTRALIAN HIRAMASA*

Crispy Green Almonds, Japanese Bonito,
and Ramp Top "Mousseline"

HAWAIIAN ABALONE "À LA PLANCHA"

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

"BREAD AND BUTTER"

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

THOMAS FARM PIGEON*

French White Asparagus, Red Veined Arugula, Piedmont Hazelnuts,
and Black Mission Fig-Chocolate Emulsion

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)

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 355.00

SERVICE INCLUDED

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