

per se

SALON TASTING MENU

May 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Pickled Green Tomatoes,
"Feuille de Brick," and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, Petite Carrots, Greek Yogurt,
"Papadum," and Sunflower Seed Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sacramento Delta Green Asparagus, Compressed Sequoia Cherries,
Toasted Almonds, and Black Winter Truffle Crème Fraîche

SCOTTISH LANGOUSTINES "À LA PLANCHA"

Melted Green Garlic, Tempura-Fried Garlic Scapes,
and Black Winter Truffle Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

Arrowleaf Spinach "Rigatini," Crispy Broccoli,
Meyer Lemon, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sugar Snap Peas, Wilted Ramps,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Anise Hyssop "Crème Diplomate,"
Candied Citrus, and Custard 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