

per se

SALON TASTING MENU

May 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Celery Branch
and Hazelnut-Chocolate Emulsion
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Persian Cucumbers, Hass Avocado, Compressed Fennel Bulb,
and Green Strawberry "Aguachile"

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS

Sacramento Delta Green Asparagus, Candied English Walnuts,
Sequoia Cherries, and Black Winter Truffle Crème Fraîche

BUTTER-POACHED MAINE LOBSTER

Cocktail Artichokes, Green Almond "Relish,"
and Preserved Yuzu

48 HOUR BRAISED BEEF SHORT RIB

Sugar Snap Peas, Sweet Carrot Purée,
and "Soubise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

French White Asparagus, Broccoli Florettes,
and Burnt Meyer Lemon Jus
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Madagascar Vanilla Bean "Crème Diplomate,"
Candied Citrus, and Custard Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED