

# per se

CHEF'S TASTING MENU

June 18, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Santa Barbara Sea Urchin, Squid Ink Tempura,  
Brokaw Avocado "Bavarois"  
(60.00 supplement)

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SALAD OF CALIFORNIA NECTARINES

Marinated Summer Squash, Petite Radishes,  
and Shishito Peppers

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Glazed Mulberries, Ruby Beets, Piedmont Hazelnuts,  
and Greek Yogurt  
(30.00 supplement)

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YELLOWFIN TUNA "À LA PLANCHA"\*

Snub Harbor Heritage Farm Pole Beans, Young Fennel,  
and Charred Eggplant Purée

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CHARCOAL-GRILLED MAINE SEA SCALLOP\*

Peekytoe Crab, Melted Savoy Cabbage, Persian Cucumbers,  
and Whole Grain Mustard Emulsion

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"BREAD AND BUTTER"

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

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DIAMOND H RANCH QUAIL BREAST

Compressed Snow Peas, Poached Rhubarb,  
and Szechuan Peppercorn "Mignonnette"

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48 HOUR-BRAISED BEEF SHORT RIB

Morel Mushrooms, Roasted Cauliflower, Preserved Ramps,  
and Spring Garlic Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU\*

Oregon Cèpes, Globe Artichokes, Cipollini Onions,  
and Red Wine Vinegar Jus  
(100.00 supplement)

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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