

per se

SALON TASTING MENU

June 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hokkaido Sea Urchin "Panna Cotta," Celery Branch "Ribbons,"
and Preserved Ginger
(60.00 supplement)

BUTTERMILK-FRIED HAWAIIAN HEARTS OF PEACH PALM

Pickled Green Tomatoes, Dill-Scented Crème Fraîche,
and Caramelized Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
per se Granola, California Blueberries, Young Fennel,
and Pink Peppercorn Yogurt

HERB-CRUSTED STRIPED BASS

Zucchini Squash, Cherry Tomatoes,
Garlic Scapes, and Saffron Emulsion

ARROWLEAF SPINACH "RIGATINI"

Greenmarket Pole Beans, "Parmigiano-Reggiano,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

"Pommes Rissolées," Chanterelle Mushrooms "à la Grecque,"
Italian Parsley Oil, and "Tonnato" Sauce

SIRLOIN OF MIYAZAKI WAGYU*

Brioche "Pain Perdu," Oregon Cèpes,
Roasted Lettuces, and "Steak Sauce"
(100.00 supplement)

"TARTELETTE PISTACHE AUX ABRICOTS"

California Apricots, Garden Herb-Infused "Crème Diplomate,"
and Double Cream 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