

# per se

CHEF'S TASTING MENU

February 29, 2020

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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, Gomez Family Farm's Blood Oranges,  
Squid Ink "Tempura," and Hass Avocado "Panna Cotta"  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Pickled Crosnes, Ruby Beets, Candied Cashews,  
and Charred Scallion "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Radishes, Toasted Macadamia Nuts,  
Kohlrabi, and Banana "Coulis"  
(30.00 supplement)

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GREENWALK HATCHERY TROUT "TERRINE"\*

Dill-Scented Brioche Melba, English Cucumbers,  
Frisée Lettuce, and Fines Herbes Crème Fraîche

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MAINE SEA SCALLOP "À LA PLANCHA"\*

Razor Clams "en Sofrito," Melted Fennel Bulb,  
and Sunchoke Cream

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"BREAD AND BUTTER"

Bitter Cocoa-Laminated Brioche and Diane St. Clair's Animal Farm Butter

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"PEAS AND CARROTS"

Milk-Fed Yorkshire Porcelet, Wilted Pea Shoots, Carrot-Ginger Purée,  
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

Aged Parmesan and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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PRIME-RIB OF ELYSIAN FIELDS FARM LAMB\*

Morel Mushrooms, Crispy Butternut Squash,  
Brussels Sprouts, and "Sauce Dijonnaise"

100 DAY DRY-AGED BEEF RIB-EYE\*

Braised Beef Short Rib "Pain Perdu," Cipollini Onions,  
and Foie Gras Vinaigrette  
(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