

per se

CHEF'S TASTING MENU

March 13, 2016

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

TSAR IMPERIAL OSSETRA CAVIAR*

English Pea Custard, Crispy Yukon Gold Potatoes
and "Mousseline Paloise"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Marinated Fennel Bulb, Ruby Grapefruit, Holland Peppers
and Coconut-Scented Parsnip "Coulis"

SLOW POACHED ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Oat "Tuile," Celery Root Relish, Poached Rhubarb,
Piedmont Hazelnuts and Greek Yogurt
Served with Toasted Brioche
(30.00 supplement)

SAUTÉED FILLET OF ATLANTIC BLACK BASS

Tokyo Turnips, Compressed Persian Cucumbers, Radish "Parisiennes"
and Carrot-Ginger "Ravigote"

BUTTER POACHED NOVA SCOTIA LOBSTER

Green Garlic "Panade," Sacramento Delta Green Asparagus,
Trumpet Royale Mushroom "Duxelles" and Vin Jaune Emulsion

WOLFE RANCH BOBWHITE QUAIL BREAST

"Pommes Purée," Celery Branch Salad and "Ranch" Dressing

SALMON CREEK FARMS' KUROBUTA PORK LOIN "EN CROÛTE"

Spring Onions, Braised Swiss Chard, Bosc Pear "Mostarda"
and "Soubise Fumée"

"TOMME DE CHEVRE AYDIUS"

English Walnut Streusel, Honeycrisp Apple Marmalade,
Roasted Ruby Beets and Black Winter Truffle Crème Fraîche

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED