

per se

CHEF'S TASTING MENU

March 27, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Soft Scrambled Ameraucana Hen Egg,
Green Asparagus and Greek Bottarga
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Ruby Beets "Confit," Salanova Lettuce,
English Walnuts and Meiwa Kumquats

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pink Muscat Grapes, California Pistachios,
Tokyo Turnips and Red Beet Pudding
Served with Toasted Brioche
(30.00 supplement)

ATLANTIC MONKFISH "EN PICATTA"

Holland Peppers "en Escabèche," Cocktail Artichokes,
Picholine Olives and Charred Eggplant Aioli

"PEAS AND CARROTS"

Charcoal Grilled Pacific Abalone
Bluefoot Mushrooms and Sweet Carrot Emulsion

WOLFE RANCH BOBWHITE QUAIL BREAST

Roasted Cauliflower, Preserved Strawberries,
Green Almonds and Cherry Balsamic Vinaigrette

SALMON CREEK FARMS' KUROBUTA PORK LOIN "EN CROÛTE"

Sofrito-Braised Pole Beans, French Breakfast Radishes,
Hearts of Romaine Lettuce and Garlic Cream

"TOMME DE CHEVRE AYDIUS"

"Gratin Dauphinois," Pickled Pearl Onions
and Dijon Mustard

"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED