

# per se

## CHEF'S TASTING MENU

April 26, 2016

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### "OYSTERS AND PEARLS"

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

### TSAR IMPERIAL OSSETRA CAVIAR\*

Peekytoe Crab "en Gelée," Hen Egg "Crêpe," Hass Avocado,  
Persian Cucumbers and Finger Limes  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sacramento Delta Asparagus, Cherry Belle Radishes,  
California Rhubarb and Piedmont Hazelnut Vinaigrette

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pudwill Farms' Blueberries, Peanut Brittle, Celery Branch Salad  
and "Quatre Épices" Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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### CONFIT FILLET OF "SAINT-PIERRE"

"Pommes Écrasées," Glazed English Peas  
and Horseradish "Beurre Blanc"

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### DEER ISLE MAINE SEA SCALLOP "POÊLÉE"\*

Hakurei Turnips, Yellow Wax Beans, Pickled Ramps  
and Smoked Spring Garlic "Velouté"

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### SALMON CREEK FARMS' PORK BELLY

Griddled Corn Cake, Marinated Holland Peppers,  
"Salsa Verde" and "Pimentón" Jus

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### ELYSIAN FIELDS FARM'S "CARRÉ D'AGNEAU"\*

Arrowleaf Spinach "Gratin," Oregon Morel Mushrooms,  
Sweet Carrots and "Sauce Bordelaise"

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### MEADOW CREEK DAIRY'S "MOUNTAINEER"

Extra Virgin Olive Oil "Madeleines," Green Strawberries,  
Young Almonds and Acacia Honey

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness