

# per se

CHEF'S TASTING MENU

May 1, 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\*

Salt Baked Kohlrabi, Meiwa Kumquats, English Cucumbers,  
Spiced Cashews and Hass Avocado "Mousseline"  
(60.00 supplement)

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SALAD OF MARINATED HOLLAND LEEKS

Hawaiian Hearts of Peach Palm, Sweet Carrots, Fava Beans,  
Romaine Lettuce and Black Truffle "Ravigote"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Pudwill Farm's Blueberries,  
Celery Branch and Toasted Pecans  
Served with Toasted Brioche  
(30.00 supplement)

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"PAVÉ" OF MEDITERRANEAN LUBINA

Carbanzo Bean "Panade," Cherry Belle Radishes, Marcona Almonds,  
Fairytale Eggplant and Smoked Green Garlic "Velouté"

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BUTTER POACHED NOVA SCOTIA LOBSTER "MITTS"

Griddled Corn Cake, Marinated Pole Beans,  
Jingle Bell Peppers and "Ranch" Jus

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WOLFE RANCH BOBWHITE QUAIL BREAST

Sacramento Delta Asparagus, Glazed English Peas,  
Sequoia Cherries and Balsamic Vinaigrette

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SALMON CREEK FARMS' KUROBUTA PORK LOIN

Wrapped in Applewood Smoked Bacon  
Swiss Chard "Subric," Morel Mushrooms,  
Broccoli Purée and "Sauce Bordelaise"

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MEADOW CREEK DAIRY'S "MOUNTAINEER"

Preserved Strawberry "Clafoutis," Candied English Walnuts  
and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"

PRIX FIXE 325.00

SERVICE INCLUDED