

# per se

## CHEF'S TASTING MENU

May 2, 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\*

Cured Atlantic Fluke, Hen Egg "Crêpe," Hakurei Turnips,  
Hass Avocado and Finger Limes  
(60.00 supplement)

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### SALAD OF MARINATED HOLLAND LEEKS

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

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

Roasted Ruby Beets, Preserved Strawberries,  
Crispy Oats and Caraway Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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### "CONFIT" FILLET OF ATLANTIC HALIBUT

Hobbs Shore's Bacon, Yukon Gold Potatoes, English Peas,  
Celery Branch and Chowder Sauce

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### BUTTER POACHED NOVA SCOTIA LOBSTER

Morel Mushrooms, Savoy Cabbage, Broccoli Purée  
and "Vin Jaune" Emulsion

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### WOLFE RANCH BOBWHITE QUAIL BREAST

Sacramento Delta Asparagus, Glazed Fava Beans,  
Sequoia Cherries and Balsamic Vinaigrette

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### RIB-EYE OF MARCHO FARMS' NATURE FED VEAL

Swiss Chard "Subric," Holland White Asparagus,  
Wilted Ramps and "Gastrique Béarnaise"

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### MEADOW CREEK DAIRY'S "MOUNTAINEER"

"Quatre Épices" Madeleines, Candied English Walnuts,  
Belgian Endive and Banana Coulis

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### "ASSORTMENT OF DESSERTS"

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PRIX FIXE 325.00

SERVICE INCLUDED