

# per se

## CHEF'S TASTING MENU

May 6, 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, San Marzano Tomato Compote, "Feuille de Brick,"  
Romaine Lettuce and Green Goddess Dressing  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PALM "BAVAROIS"

Compressed Pineapple, Petite Radishes, Persian Cucumbers,  
Toasted Macadamia Nuts and Coconut "Mousseline"

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

Hakurei Turnips, Granny Smith Apple Relish,  
Pickled Mustard Seeds and Spiced Pecans  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF MEDITERRANEAN TURBOT

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

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### PACIFIC ABALONE "POÊLÉE"

Cracked Barley "Porridge," Jingle Bell Peppers,  
Green Tomato Relish and "Ranch" Jus

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### SALMON CREEK FARMS' PORK JOWL

Sacramento Delta Asparagus, Cipollini Onions  
and Hen Egg Purée

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### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Parmesan Braised Ramps, Morel Mushrooms,  
Glazed Sweet Carrots and "Gremolata"

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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