

per se

CHEF'S TASTING MENU

May 8, 2016

"OYSTERS AND PEARLS"

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

TSAR IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, "Feuille de Brick," Romaine Lettuce
and Green Goddess Dressing
(60.00 supplement)

HAWAIIAN HEARTS OF PALM "BAVAROIS"

Petite Radishes, Persian Cucumbers, Young Almonds
and Finger Lime Vinaigrette

"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)

SAUTÉED FILLET OF ATLANTIC COD

Sacramento Delta Asparagus, Wilted Ramps
and Meyer Lemon Emulsion

BUTTER POACHED NOVA SCOTIA LOBSTER

Cocktail Artichokes, Cerignola Olives, Jingle Bell Peppers
and Spicy Tomato Broth

SALMON CREEK FARMS' PORK BELLY

"Barbajuan," Caramelized Green Garlic, Pearl Onions
and "Pommes Écrasées"

ELYSIAN FIELDS FARM'S LAMB*

Parmesan Braised Celtuce, Cauliflower Florettes and "Gremolata"

SEAL COVE FARM'S "PEARL"

California Blueberry "Clafoutis," Candied English Walnuts
and Kendall Farms' Crème Fraîche

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Mignardises"

PRIX FIXE 325.00

SERVICE INCLUDED