

# per se

CHEF'S TASTING MENU

October 14, 2016

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Maine Sea Urchin, Honeynut Squash "Panna Cotta,"  
Toasted Brioche and Yuzu Gelée  
(60.00 supplement)

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SALAD OF ROASTED BELGIAN ENDIVE

Serrano Ham "Panade," Marcona Almonds,  
Date Marbles and Parsnip "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Flowering Quince, Chestnut "Confit," Castelfranco Radicchio  
and Pearson Farm's Pecans  
(30.00 supplement)

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SLOW POACHED SABLEFISH

Savoy Cabbage, "Pommes Gaufrettes,"  
Granny Smith Apples and Ruby Beet Emulsion

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PACIFIC ABALONE "POÊLÉE"

Crispy Sunchokes, Wilted Pea Tendrils  
and "Mousseline Hollandaise"

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BUTTERMILK FRIED DIAMOND H RANCH QUAIL BREAST

French Leeks, Smoked "Soubise"  
and Caramelized Cocktail Artichokes

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano"  
and "Beurre Noisette"  
(175.00 supplement)

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CHARCOAL GRILLED SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Creamed Broccoli Rabe, Maitake Mushrooms,  
Preserved Ají Dulce Peppers and "Sauce Pimentón"

SIRLOIN OF MIYAZAKI WAGYU\*

Gem Lettuce, Glazed Watermelon Radishes,  
Charred Garlic and "Bagna Càuda"  
(100.00 supplement)

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GRAFTON VILLAGE CHEESE COMPANY'S "SHEPSOG"

Piedmont Hazelnut "Linzer," Black Mission Fig Marmalade  
and Kendall Farms' Crème Fraîche

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"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED