

# per se

## CHEF'S TASTING MENU

April 2, 2018

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

### ROYAL KALUGA CAVIAR\*

Santa Barbara Sea Urchin, Baked Potato "Royale,"  
Garlic Chives, and Hobbs Shore's Bacon  
(60.00 supplement)

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### "BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

Harry's Berries Strawberries, Toasted Pistachios,  
and Black Winter Truffle Coulis

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

per se Granola, Marinated Fennel Bulb,  
Muscat Grapes, and Greek Yogurt  
(30.00 supplement)

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### FILLET OF AUSTRALIAN HIRAMASA\*

Wilted Ramps, Compressed Radishes,  
Meyer Lemon, and English Pea Purée

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### HERB-CRUSTED SCOTTISH LANGOUSTINES

Fairy Tale Eggplant, Moroccan Olives,  
and Spicy Tomato Emulsion

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### "BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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### MILK-FED YORKSHIRE PORCELET

French Leeks, Spring Onions, Caramelized Figs,  
and Piedmont Hazelnut Vinaigrette

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

Sacramento Delta Green Asparagus, Potato Confit,  
Sweet Garlic "Pudding," and Rosemary-Balsamic Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Holland White Asparagus, Morel Mushrooms,  
Green Garlic, and "Sauce Dijonnaise"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère"

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness