

# per se

## CHEF'S TASTING MENU

April 28, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Holland White Asparagus and "Sauce Maltaise"  
(60.00 supplement)

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### "TARTARE" OF SPRING BRASSICAS

Pearl Onions, Toasted Pine Nuts, and Burgundy Mustard

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

Brooks Cherries, Petite Scallions, and Piedmont Hazelnuts  
(30.00 supplement)

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### CONFIT FILLET OF MEDITERRANEAN ROUGET

Pickled Celeriac, Celery Branch and Pistachio Beurre Blanc

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### CHARCOAL-GRILLED PACIFIC ABALONE

Citrus-Braised Fennel Bulb, Compressed Radishes,  
Niçoise Olives, and Champagne Gastrique

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### "BREAD AND BUTTER"

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

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### THOMAS FARM SQUAB "EN CRÉPINETTE"\*

Washington State Rhubarb, Fava Beans, Young Almonds,  
and "Sauce Périgourdine"

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### SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Kandarian Family Farm Farro, Red Cabbage,  
Sweets Carrot "Buttons," and Italian Capers

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Potato "Mille-Feuille," Green Asparagus, "Piperade,"  
and Pimentón Jus  
(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