

per se

SALON TASTING MENU

May 22, 2018

"OYSTERS AND PEARLS"

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

SCOTTISH LANGOUSTINE "THERMIDOR"

Chive Blossoms, Candied Orange, and Royal Kaluga Caviar*
(60.00 supplement)

SEED-CRUSTED RUBY BEETS

Green Strawberries, Hass Avocado, California Pistachios,
and Pickled Ramp Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Marinated Fennel, Marcona Almond Butter, and Macerated Ollalieberries

"PAVÉ" OF PACIFIC SABLEFISH

Persian Cucumbers, Toasted Sesame Coulis,
Petite Basil, and Yuzu Brown Butter Gastrique

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Paillasson," Swiss Chard "Subric,"
Thumbelina Carrots, and Shishito Pepper Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fork-Crushed Potatoes, Cherry Belle Radishes,
Green Tomato "Chow-Chow," and "Steak Sauce"
(100.00 supplement)

MALTED BANANA "MILLE-FEUILLE"

Spiced Sherry Caramel, Passion Fruit, "Arlettes,"
and Milk Chocolate Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED