

per se

SALON TASTING MENU

October 18, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Lovage "Panna Cotta,"
Celery Branch, and Brioche "Croûtons"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Beets, Petite Radishes, Meyer Lemon,
and Sunchoke "Aïoli"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Granny Smith Apples, California Pistachios, Crispy Oats,
and Black Winter Truffle Crème Fraîche

YELLOWFIN TUNA "À LA PLANCHA"*

"Cassoulet" of Pole Beans, Heirloom Tomato "Concassé,"
and Noilly Prat Emulsion

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB WELLINGTON

Koginut Squash, Cipollini Onions,
and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Aged Cheddar "Mousseline,"
Broccoli Florettes, and "Bordelaise"
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Candied Ginger,
and Crystallized Husk Cherries

PRIX FIXE 195.00
SERVICE INCLUDED

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