

# per se

## SALON TASTING MENU

April 24, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Montauk Fluke, Grany Smith Apples,  
and Hass Avocado Mousse  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Hen-of-the-Woods Mushrooms, Fava Bean "Tapenade,"  
Piedmont Hazelnuts, and "Green Goddess" Dressing

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Compressed Green Almonds,  
and Greek Yogurt

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### GREEN WALK HATCHERY RAINBOW TROUT\*

Sacramento Delta Green Asparagus, Hen Egg Purée,  
Pickled Ramps, and Whole Grain Mustard Emulsion

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### 48 HOUR-BRAISED BEEF SHORT RIB

Cauliflower Florettes, Charred Eggplant "Aioli,"  
Petite Lettuces, and "Jus de Veau"

### SIRLOIN OF MIYAZAKI WAGYU\*

Dry-Aged Beef "Bresaola," French White Asparagus,  
Crispy Torpedo Shallots, and "Steak Sauce"  
(100.00 supplement)

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 225.00

SERVICE INCLUDED

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