

per se

SALON TASTING MENU

April 30, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke, Preserved Ginger,
and California Hass Avocado
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Sugar Snap Peas, Marcona Almonds,
and "Green Goddess" Dressing

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,
Young Fennel, and Aged Balsamic Vinegar

NOVA SCOTIA SABLEFISH "À LA PLANCHA"

Marinated Globe Artichokes, Caramelized Spring Garlic,
and "Barigoule" Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

La Ratte Potatoes, Ramp Top "Pesto," Meyer Lemon,
and Dry-Aged Beef "Lardo"

SIRLOIN OF MIYAZAKI WAGYU*

Sweetbread "Tortellini," Hobbs Shore's Bacon,
Wilted Swiss Chard, and "Steak Sauce"
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Madagascar Vanilla Bean "Crème Diplomate,"
Candied Citrus, and Custard Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED

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