

# per se

CHEF'S TASTING MENU

April 30, 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, Preserved Ginger,  
and California Hass Avocado  
(60.00 supplement)

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HAWAIIAN HEART 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  
(30.00 supplement)

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BUTTER-POACHED SCOTTISH LANGOUSTINES

Compressed English Cucumbers, Petite Welsh Onions,  
and Green Strawberry "Aguachile"

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HERB-ROASTED ATLANTIC MONKFISH

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

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Forest Mushroom "Duxelles," Sacramento Delta Green Asparagus,  
Easter Egg Radishes, and "Gastrique Béarnaise"

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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)

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"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED