

per se

SALON TASTING MENU

May 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pain de Campagne," Brown Trout "Rillettes,"
and Lovage-Scented Crème Fraîche
(60.00 supplement)

"SALADE VERTE"

Hawaiian Hearts of Peach Palm, Green Almonds, Persian Cucumbers,
and Green Strawberry "Chiffon"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Ramps, Sequoia Cherries, Roasted Beet Purée,
and Toasted California Pistachios

CHARCOAL-GRILLED MONTAUK TILEFISH

Razor Clams "Émincé," Hand-Cut "Ditalini,"
English Peas, and Spanish Caper Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

Sacramento Delta Green Asparagus, Wilted Savoy Spinach,
"Hollandaise," and Burnt Lemon Jus

100 DAY DRY-AGED BEEF*

Smoked Wagyu "Kielbasa," Broccoli-Parmesan Fritter,
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