

per se

SALON TASTING MENU

May 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Kona Kanpachi, Preserved Ginger,
and Granny Smith Apples
(60.00 supplement)

SALAD OF SACRAMENTO DELTA GREEN ASPARAGUS

"Pain de Campagne," Slow-Cooked Hen Egg,
and Easter Egg Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,
and Celery Branch "Ribbons"

MAINE SEA SCALLOP*

Marinated Spring Garlic and Vegetables "en Escabèche"

48 HOUR-BRAISED BEEF SHORT RIB

Yukon Gold Potato "Rösti," Creamed Arrowleaf Spinach,
Glazed Hakurei Turnips, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fried Green Tomatoes, Compressed Gem Lettuce,
and "1000 Island Gatrique"
(100.00 supplement)

SWEET CARROT SHERBET

Cocoa-Caraway Crumble, Cream Cheese "Mousseline,"
Golden Pineapple, and Pearson Farm Pecans

PRIX FIXE 225.00
SERVICE INCLUDED

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