

per se

SALON TASTING MENU

May 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Pierogi," Ruby Beets,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS

"Papadum," Petite Carrots, Sugar Snap Peas,
and "Ranch Dressing"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Strawberries, Piedmont Hazelnuts,
Celery Branch, and Tellicherry Peppercorn "Mignonnette"

CONFIT FILLET OF NOVA SCOTIA HALIBUT

Italian Parsley "Panade," Wilted Arrowleaf Spinach,
Tokyo Turnips, and Sweet Garlic Cream

48 HOUR-BRAISED BEEF SHORT RIB

Sacramento Delta Green Asparagus, Cipollini Onions,
Shishito Peppers, and "Sauce Dijonnaise"

"PAVÉ" OF MIYAZAKI WAGYU*

Dry-Aged Beef "Lardo," Green Tomatoes, Speckled Romaine Lettuce,
Hass Avocado, and "1000 Island Gastrique"
(100.00 supplement)

CHAMPAGNE LAYER CAKE

Hibiscus-Poached Rhubarb, Rose Turkish Delight,
and Madagascar Vanilla Bean "Crème Diplomate"

PRIX FIXE 225.00

SERVICE INCLUDED

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