

per se

SALON TASTING MENU

June 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, Squid Ink Tempura,
Brokaw Avocado "Bavarois"
(60.00 supplement)

SALAD OF CALIFORNIA NECTARINES

Marinated Summer Squash, Petite Radishes,
and Shishito Peppers

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Glazed Mulberries, Ruby Beets, Piedmont Hazelnuts,
and Greek Yogurt

YELLOWFIN TUNA "À LA PLANCHA"*

Snub Harbor Heritage Farm Pole Beans, Young Fennel,
and Charred Eggplant Purée

48 HOUR-BRAISED BEEF SHORT RIB

Morel Mushrooms, Roasted Cauliflower, Preserved Ramps,
and Spring Garlic Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

Oregon Cèpes, Globe Artichokes, Cipollini Onions,
and Red Wine Vinegar Jus
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

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