

# per se

## SALON TASTING MENU

October 12, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Santa Barbara Sea Urchin, Squid Ink "Capellini,"  
Razor Clams, and Parsley-Garlic Oil  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Marinated Celtuce, Compressed Asian Pear,  
and Spiced Virginia Peanuts

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Carrots, Banana Coulis, Candied Pecans,  
and Black Truffle Crème Fraîche

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### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Norwich Meadows Farm Sweet Potatoes,  
"Soubise," and Calvados Emulsion

### "CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Beurre Noisette,"  
and "Castelmagno"  
(175.00 supplement)

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Rissolées," Celeriac Cream,  
and Celery Branch "Ribbons"

### "PAVÉ" OF MIYAZAKI WAGYU\*

Broccoli Florettes, Aji Dulce Peppers,  
and Meyer Lemon Gastrique  
(100.00 supplement)

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### FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Husk Cherries,  
and Macerated Phillips Farm Raspberries

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PRIX FIXE 195.00  
SERVICE INCLUDED

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