

# per se

## SALON TASTING MENU

January 13, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Hawaiian Heart of Peach Palm "Bavaois,"  
Young Coconut, and Finger Lime  
(60.00 supplement)

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### SALAD OF MARINATED CAULIFLOWER

Cotton Candy Grapes, Marcona Almonds,  
and Green Garlic Cream

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Honey Crisp Apples, California Pistachios,  
and Aged Balsamic Vinegar

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### YELLOWFIN TUNA "À LA PLANCHA"\*

"Pain de Campagne," Salsify Root,  
and Yellow Pepper Gastrique

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," Shaved White Truffles from Alba,  
and "Beurre Noisette"  
(175.00 supplement)

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### 48 HOUR-BRAISED BEEF SHORT RIB

Marina di Chioggia Pumpkin, Crispy Brussels Sprouts,  
Cipollini Onions, and Pumpkin Seed Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Paillason," Slow-Cooked Hen Egg,  
Gem Lettuces, and "Steak Sauce"  
(100.00 supplement)

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### K+M CHOCOLATE "TRIFLE"

Cocoa Nib-Rum "Génoise," Butterscotch,  
and Macadamia Nut "Toffee"

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PRIX FIXE 225.00  
SERVICE INCLUDED

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