

# per se

## SALON TASTING MENU

January 22, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Fluke "Carpaccio," Toasted Pine Nuts, Finger Lime,  
and Armando Manni Extra Virgin Olive Oil "Jam"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Young Fennel Bulb, Oro Blanco Grapefruit,  
Winter Radishes, and California Pistachios

### "TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS  
Radicchio Tardivo, Cranberry Marmalade,  
Ruby Beets, and Pink Peppercorn Yogurt

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### ATLANTIC COD "EN PICCATA"

"Pommes Purée," Tokyo Turnips,  
and Habanada Pepper Cream

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### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### HERB-ROASTED ELSYIAN FIELDS FARM LAMB\*

"Collier d'Agneau," Wilted Arrowleaf Spinach,  
Sweet Carrots, and "Sauce Navarin"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Ris de Veau en Feuille de Brick," Green Garlic "Mousseline,"  
French Leeks, and "Steak Sauce"  
(100.00 supplement)

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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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