

# per se

## SALON TASTING MENU

February 12, 2019

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### "OYSTERS AND PEARLS"

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

### CAULIFLOWER "PANNA COTTA"

Island Creek Oyster Glaze and Royal Kaluga Caviar\*  
(60.00 supplement)

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### SALAD OF MARINATED SUNCHOKES

Hadley Orchards Dates, Preserved Aji Dulce Peppers,  
Piedmont Hazelnuts, and "Romesco"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Young Fennel Bulb, Winter Chicories, Greek Yogurt,  
and Aged Balsamic Vinegar

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### CITRUS-CURED ATLANTIC BLACK BASS\*

Hawaiian Hearts of Peach Palm, Chandler Pomelo,  
and Coconut "Pudding"

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### ELYSIAN FIELDS FARM LAMB\*

Forest Mushrooms, Sweet Carrot Purée,  
Tokyo Turnips, and Marsala Jus

### MIYAZAKI WAGYU\*

"Pommes Anna," Caramelized Green Garlic,  
Wilted Arrowleaf Spinach, and "Steak Sauce"  
(100.00 supplement)

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### "GÂTEAU OPÉRA"

K+M "Hacienda Victoria" Chocolate Mousse, Coffee-Soaked "Biscuit Joconde,"  
and per se Oyster Cracker

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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