

# per se

## SALON TASTING MENU

February 19, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Yellowfin Tuna "Tartare," Persian Cucumbers,  
Nori "Lavash," and Yuzu Crème Fraîche  
(60.00 supplement)

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### HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Compressed Nectarines, Petite Radishes,  
and Toasted Cashews

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Asian Pear, Fennel Bulb, Virginia Peanuts,  
and Bitter Chocolate Emulsion

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### CHARCOAL-GRILLED MAINE LOBSTER

"Pommes Purée," Morel Mushrooms, Miner's Lettuce,  
and "Sauce Américaine"

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Winter Chicories, Sunchoke Cream, Pearl Onions,  
and Rosemary-Balsamic Jus

### "PAVÉ" OF MIYAZAKI WAGYU\*

Veal Cheek "Pierogi," Ruby Red Beets,  
and Smoked Savoy Cabbage Purée  
(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