

# per se

## SALON TASTING MENU

February 20, 2019

---

### "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)

---

### SALAD OF CHARCOAL-GRILLED SUNCHOKES

Oro Blanco Grapefruit, Treviso Radicchio,  
and Pine Nut Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

---

### "PAVÉ" OF MEDITERRANEAN LUBINA

Razor Clams, Crispy Cocktail Artichokes, Virginia Peanuts,  
and Armando Manni Extra Virgin Olive Oil Emulsion

### "CARNAROLI RISOTTO BIOLOGICO"

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

---

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

Sweet Potato "Fondant," Black Trumpet Mushrooms,  
Glazed Broccoli, and "Sauce Bordelaise"

### MIYAZAKI WAGYU\*

Anson Mills Farro Verde, Preserved Ají Dulce Peppers,  
Caramelized Green Garlic, and "Sauce Pimentón"  
(100.00 supplement)

---

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 225.00

SERVICE INCLUDED

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