

# per se

## SALON TASTING MENU

February 26, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Peekytoe Crab, Sunny Side-Up Quail Egg,  
and Koshihikari Rice  
(60.00 supplement)

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### SALAD OF MARINATED BROCCOLI FLORETTES

"Pain de Campagne," Preserved Aji Dulce Peppers,  
Marcona Almonds, and "Romesco"

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Celery Branch "Ribbons,"  
and Pearson Farms Pecans

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### "SASHIMI" OF CITRUS-CURED AUSTRALIAN HIRAMASA\*

California Pomelo, Spiced Virginia Peanuts,  
and Young Coconut "Chiffon"

### MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

"Rillettes de Poularde," "Parmigiano-Reggiano,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### MARCHO FARMS VEAL RIB-EYE\*

Hen-of-the-Woods Mushrooms, Wilted Arrowleaf Spinach,  
Glazed Turnips, and Marsala Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Holland Eggplant "Gratin," Cocktail Artichokes,  
and "Mousseline Choron"  
(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