

# per se

## SALON TASTING MENU

February 27, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Hiramasa, Preserved Ginger,  
and "Feuille de Brick" Tuile  
(60.00 supplement)

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### SLOW-ROASTED RUBY BEETS

Brioche Melba, Savoy Cabbage, Cipollini Onions,  
and Horseradish-Scented Crème Fraîche

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

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

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### BUTTER-POACHED MAINE LOBSTER

"Pommes Purée," Razor Clams "à la Plancha,"  
and Fines Herbes

### MASCARPONE-ENRICHED SWEET POTATO "TORTELLINI"

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

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### 48 HOUR-BRAISED BEEF SHORT RIB

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

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Winter Parsnip, Montgomery Cheddar "Glaçage,"  
and Bone Marrow Vinaigrette  
(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