

# per se

## SALON TASTING MENU

March 3, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hen Egg "Crêpe," Roasted Gem Lettuce,  
and Serrano Ham "Ribbons"  
(60.00 supplement)

### SALAD OF WHITE ASPARAGUS

Hawaiian Hearts of Peach Palm, Hass Avocado Mousse,  
Virginia Peanuts, and Tamari Vinaigrette

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

Piedmont Hazelnuts, Pickled Fennel Bulb,  
Belgian Endive, and Balsamic Vinegar

### WILD PORTUGUESE SEA BREAM

Caramelized Green Garlic, Fingerling Potato "Mousseline,"  
and "Sauce Cardinale"

### ANSON MILLS FARRO VERDE "GRATIN"

"Rillettes de Poularde," Aged Parmesan, "Crème d'Artichauts,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

### MILK-FED YORKSHIRE PORCELET

Morel Mushrooms, Braised Lacinato Kale, Parsnip "Aioli,"  
and Red Wine Vinegar Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Marcho Farms "Ris de Veau," Black Trumpet Mushrooms,  
Wilted Pea Shoots, and "Sauce Diane"  
(100.00 supplement)

### TOASTED CASHEW LAYER CAKE

Grilled Golden Pineapple, Coconut-Chateau Purée,  
Petite Cilantro, and Salted Caramel Ice Cream

PRIX FIXE 225.00  
SERVICE INCLUDED

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