

# per se

## SALON TASTING MENU

March 13, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hobbs Shore's Bacon, Scallion "Blini,"  
and Slow-Cooked Hen Egg  
(60.00 supplement)

---

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Castelfranco Radicchio, Piedmont Hazelnut "Butter,"  
Compressed Turnips, and Oro Blanco Grapefruit "Vierge"

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

Silk Road Nectarines, Pickled Fennel Bulb, English Walnuts,  
and Tellicherry Peppercorn

---

### GREEN WALK HATCHERY BROWN TROUT\*

Thompson Grapes, Norwich Meadows Farm Winter Radishes,  
and Toasted Almond Emulsion

### HAND-CUT "TAGLIATELLE"

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

---

### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Black Trumpet Mushrooms, Braised Swiss Chard,  
Cocktail Artichokes, and Marsala Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Glazed Nantes Carrots,  
English Peas, and "Sauce Bordelaise"  
(100.00 supplement)

---

### TOASTED CASHEW LAYER CAKE

Grilled Golden Pineapple, Coconut-Rum Purée,  
and Kaffir Lime 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