

# per se

## SALON TASTING MENU

March 20, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

White Asparagus "Panna Cotta," Miner's Lettuce,  
and Island Creek Oyster Glaze  
(60.00 supplement)

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### SALAD OF MARINATED TOKYO TURNIPS

Sesame "Lavash," Charred Eggplant "Tapenade,"  
Moroccan Olives, and Parsley Oil

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Pearson Farm Pecans, Ruby Beet Essence,  
and Pink Peppercorn Yogurt

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### "PAVÉ" OF ATLANTIC MONKFISH

"Pommes Purée," Pickled Celery Branch,  
and Whole Grain Mustard

### HAND-CUT "TAGLIATELLE"

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

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### 48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Cauliflower Florettes,  
Preserved Greenmarket Peppers, and "Romesco"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Corned Beef, Melted Holland Leeks,  
Forest Mushrooms, and "Steak Sauce"  
(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