

# per se

## SALON TASTING MENU

March 22, 2019

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### "OYSTERS AND PEARLS"

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

### "BACON AND EGGS"

Hobbs Shore's Bacon, Hen Egg Purée,  
Pearl Onions, and Royal Ossetra Caviar\*  
(60.00 supplement)

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### CHILLED ENGLISH PEA SOUP

Poached Rhubarb, Hawaiian Hearts of Peach Palm,  
Toasted Walnuts, and Black Winter Truffle

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

Pearson Farm Pecans, Petite Carrots, Rye "Wisps,"  
and Caramelized Sunchoke Mustard

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### CITRUS-CURED MONTAUK FLUKE\*

Persian Cucumbers, Chrysanthemum Leaves,  
Tuscan Kale "Aioli," and Ginger Gelée

### 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

Cauliflower Florettes, Cerignola Olive "Relish,"  
Green Garlic, and Pimentón Jus

### 100 DAY DRY-AGED BEEF\*

Corned Beef "Pain Perdu," Watercress "Pudding,"  
Pickled Ramps, and "Béarnaise Gastrique"  
(100.00 supplement)

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### RED WINE-POACHED BARTLETT PEAR

Olive Oil Pound Cake, Double Cream Ice Cream,  
and Candied Mandarinquats

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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