

# per se

## SALON TASTING MENU

March 25, 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 Montauk Fluke and Persian Cucumbers  
(60.00 supplement)

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### CHILLED ENGLISH PEA SOUP

California Rhubarb, Candied Cashews,  
Greek Yogurt, and Mizuna Leaves

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch Salad,  
Toasted Pistachios, and Aged Balsamic Vinegar

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### SLOW-COOKED PACIFIC HALIBUT

Morel Mushrooms, Roasted Ramps,  
and Watercress Emulsion

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM LAMB\*

Caramelized Green Garlic, Charred Eggplant "Aïoli,"  
Wilted Spigarello, and Moroccan Olive Jus

### MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Petit Lettuces,  
Tomato Confit, and "Sauce Anchoïade"  
(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