

# per se

## SALON TASTING MENU

March 26, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Cauliflower "Panna Cotta," Island Creek Oyster Glaze,  
and Tellicherry Peppercorn "Mignonnette"  
(60.00 supplement)

### SALAD OF PETITE LETTUCES

Hass Avocado Mousse, Pickled Pearl Onions,  
Persian Cucumbers, and Toasted Pepitas

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch "Ribbons,"  
California Pistachios, and Aged Balsamic Vinegar

### SLOW-COOKED MEDITERRANEAN LUBINA

"Pommes Purée," Forest Mushrooms, Wilted Pea Shoots,  
and "Crème de Crustacés"

### "MACARONI AND CHEESE"

Hand-Cut "Ditalini," Marcho Farms "Ris de Veau," "Parmigiano-Reggiano,"  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

### HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

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

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Bone Marrow "Pain Perdu," Mary's Basil-Fed Snails, Holland White Asparagus,  
and Italian Parsley Vinaigrette  
(100.00 supplement)

### WHITE WINE-POACHED BARTLETT PEAR

Olive Oil Pound Cake, Citrus-Scented Lace "Tuile,"  
and Double Cream 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