

# per se

## SALON TASTING MENU

April 10, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Sacramento Delta Green Asparagus, "Pecorino Romano,"  
and Crispy Garlic Chips  
(60.00 supplement)

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### HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Hass Avocado Mousse, Compressed Radishes,  
and per se Oyster Cracker

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Armagnac-Poached Prunes, California Pistachios,  
Ruby Beets, and Toasted Oat "Tuile"

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### "PAVÉ" OF ATLANTIC MONKFISH

Glazed Tokyo Turnips, English Peas,  
and "Sauce Bordelaise"

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### ELYSIAN FIELDS FARM LAMB\*

Sofritto-Braised Cocktail Artichokes, Sweet Carrots, Cipollini Onions,  
and Armando Manni Extra Virgin Olive Oil

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Cornbread "Pain Perdu," Pickled Green Tomatoes,  
Morel Mushrooms, and Aged Bourbon Jus  
(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