

# per se

SALON TASTING MENU

May 22, 2019

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"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Marinated Lobster Knuckles, Garden Tarragon,  
and Royal Ossetra Caviar\*  
(60.00 supplement)

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SLOW-ROASTED CHIOGGIA BEETS

"Pain de Campagne," Green Strawberry "Relish,"  
Toasted Pine Nuts, and Nasturtium Leaves

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch "Ribbons,"  
Virginia Peanuts, and Green Chartreuse

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MAINE DAY BOAT HALIBUT

Watercress "Panade," Morel Mushrooms, English Pea "Ragoût,"  
and Noilly Prat "Glaçage"

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ELYSIAN FIELDS FARM SPRING LAMB\*

Sacramento Delta Green Asparagus "en Persillade,"  
Meyer Lemon Confit, and Brown Butter "Mousseline"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

French White Asparagus, Lacinato Kale "Émincé,"  
Turnip Cream, and Veal Jus  
(100.00 supplement)

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"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Rose Turkish Delight,  
and Madagascar Vanilla Bean "Crème Diplomate"

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PRIX FIXE 225.00  
SERVICE INCLUDED