

# per se

## SALON TASTING MENU

May 24, 2019

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### "OYSTERS AND PEARLS"

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

### "LOBSTER ROLL"

Celery Branch Salad, Maine Lobster Mayonnaise,  
Celeriac "Rémoulade," and Royal Ossetra Caviar\*  
(60.00 supplement)

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### CHILLED GREEN ASPARAGUS SOUP

Hawaiian Hearts of Peach Palm, Shishito Peppers,  
Radish "Émincé," and Celtuce Oil

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

Pell Family Farm Strawberries, Piedmont Hazelnuts,  
Red Endive, and Kendall Farms Crème Fraîche

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### PAN-ROASTED SOFT-SHELL CRAB

"Lardo," Pickled Green Tomatoes,  
and Ramp "Pesto"

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### PRIME RIB OF ELSYIAN FIELDS FARM LAMB\*

Fork-Crushed Fingerling Potatoes, Savoy Cabbage,  
Tokyo Turnips, and Whole Grain Mustard Sauce

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Morel Mushrooms, Broccolini Florettes,  
and "Sauce Bordelaise"  
(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