

# per se

## SALON TASTING MENU

May 26, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Norwegian Langoustine, Old Bay "Glaçage,"  
and Scallion Salad  
(60.00 supplement)

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CHARCOAL-GRILLED SACRAMENTO DELTA GREEN ASPARAGUS  
Meyer Lemon "Pudding," Marinated Turnips,  
and Frisée Lettuce

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Compressed Belgian Endive, Glazed Mulberries,  
and Pearson Farm Pecans

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### SLOW-COOKED FILLET OF SCOTTISH SEA TROUT\*

"Pommes Purée," Pickled Ramps,  
and Peekytoe Crab "Aioli"

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### 48 HOUR-BRAISED BEEF SHORT RIB

Broccolini Florettes, Shishito Peppers,  
Arugula "Pesto," and Veal Jus

### SIRLOIN OF MIYAZAKI WAGYU\*

Tempura-Fried "Ris de Veau," Easter Egg Radishes,  
and Szechuan Peppercorn "Mignonnette"  
(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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness