

# per se

## SALON TASTING MENU

June 6, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Montauk Silver Hake "Rillettes" and "Everything Bagel" Crumble  
(60.00 supplement)

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### SALAD OF SLOW-ROASTED RUBY BEETS

Caramelized French Leeks, Kendall Farms Crème Fraîche,  
English Walnuts, and Black Winter Truffle

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hobbs Shore's Bacon, Virginia Peanut "Butter,"  
Tokyo Turnips, and Banana "Parisienne"

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### GREEN WALK HATCHERY RAINBOW TROUT\*

Crispy Brioche, Sugar Snap Peas,  
and Sweet Carrot-Ginger Emulsion

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### ELYSIAN FIELDS FARM LAMB\*

Braised Lamb Neck "Raviolo," Marinated Cocktail Artichokes,  
Morel Mushrooms, and Spring Garlic Confit

### SIRLOIN OF MIYAZAKI WAGYU\*

Cornbread "Pain Perdu," Pearl Onions,  
and Stewed Peaches  
(100.00 supplement)

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### "VICTORIA SANDWICH"

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

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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