

# per se

## SALON TASTING MENU

June 22, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Soft Tofu Purée, Frog Hollow Farm Peaches,  
Sake "Granité," and Spruce Tips  
(60.00 supplement)

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### ROMANO BEANS "À LA PLANCHA"

Slow-Cooked Hen Egg, Petite Radishes, Picholine Olives,  
"Pecorino Romano," and Spiced Walnuts

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," per se Granola,  
Compressed Blueberries, and Greek Yogurt

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### "PAVÉ" OF GIGHA ISLAND HALIBUT

Hawaiian Hearts of Peach Palm, Gold Bar Squash,  
Pickled Peppers, and Fava Beans

### ARROWLEAF SPINACH "RIGATINI"

Savoy Cabbage, "Parmigiano-Reggiano,"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### ELYSIAN FIELDS FARM LAMB\*

Marinated Cocktail Artichokes, Sugar Snap Peas,  
Confit Shallots, and Lebanese "Za'atar"

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Bone Marrow "Pain Perdu," Morel Mushrooms,  
Broccoli Florettes, and "Steak Sauce"  
(100.00 supplement)

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### "TARTELETTE PISTACHE AUX ABRICOTS"

Sunset Apricots, Garden Herb-Infused "Crème Diplomate,"  
and Double Cream Ice Cream

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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