

# per se

## SALON TASTING MENU

June 23, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Rainbow Trout "Pastrami," Compressed Cucumbers,  
and Horseradish Crème Fraîche  
(60.00 supplement)

---

### YUKON GOLD POTATO "CROQUETTE"

Preserved Green Tomato, Celery Branch "Ribbons,"  
and Mustard Seed Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Pickled Blueberries,  
Toasted English Walnuts, and Greek Yogurt

---

### "PAVÉ" OF WILD PORTUGUESE DOVER SOLE

Romano Bean "Paquet," Marinated Sungold Tomatoes,  
and Crispy Garlic Chips

### HAND-CUT "TAGLIATELLE"

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

---

### ELYSIAN FIELDS FARM LAMB\*

Japanese Cauliflower "à la Grecque," Morel Mushrooms,  
Wilted Pac Choy, and "Jus Gras"

### "STEAK AND EGGS"\*

Charcoal-Grilled Miyazaki Wagyu, Slow-Cooked Hen Egg,  
Pickled Ramps, and "Gastrique Béarnaise"  
(100.00 supplement)

---

### "TARTELETTE PISTACHE AUX ABRICOTS"

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

---

PRIX FIXE 225.00  
SERVICE INCLUDED

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