

# per se

## SALON TASTING MENU

June 27, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Feuille de Brick," Yellowfin Tuna "Tartare,"  
and Toasted Sesame Seed Coulis  
(60.00 supplement)

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### SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Summer Squash, Whipped Burrata,  
and Armando Manni Extra Virgin Olive Oil

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Yellow Peaches, Young Fennel Bulb, Pearson Farm Pecans,  
and Kendall Farms Crème Fraîche

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### HERB-CRUSTED FILLET OF MONTAUK BLACKFISH

Marinated Cocktail Artichokes, Garlic Scapes,  
and "Sauce Pimentón"

### HAND-CUT "TAGLIATELLE"

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

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

Morel Mushrooms, Tokyo Turnips, French Leeks,  
and Meyer Lemon Gastrique

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Martha's Vineyard Shiitake Mushrooms, Roasted Celery Hearts,  
Compressed Celtuce, and Szechuan Peppercorn "Mignonnette"  
(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