

# per se

## SALON TASTING MENU

July 1, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Rainbow Trout "Rillettes," Pumpernickel Melba,  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

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### SALAD OF GREENMARKET BEETS

Pearson Farm Peaches, Salanova Lettuces, English Walnuts,  
and "Green Goddess" Dressing

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

Pickled Rhubarb, California Boysenberries,  
Young Fennel Bulb, and Greek Yogurt

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### SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Zucchini Squash, Marinated Sungold Tomatoes,  
and "Puttanesca"

### HAND-CUT "TAGLIATELLE"

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

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Écrasées," Glazed Green Asparagus,  
Morel Mushrooms, and "Steak Sauce"

### SIRLOIN OF MIYAZAKI WAGYU\*

Oregon Cèpes, Sweet Carrots, English Pea Purée,  
and "Sauce Bordelaise"  
(100.00 supplement)

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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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