

# per se

## SALON TASTING MENU

July 3, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Yellowfin Tuna "Tartare," Koshihikari Rice,  
Slow-Cooked Hen Egg, and Scallion "Émincé"  
(60.00 supplement)

### SALAD OF GREENMARKET CUCUMBERS

Pearson Farm Peaches, Cherry Belle Radishes,  
Marcona Almonds, and Greek Yogurt

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Rhubarb, Tokyo Turnips, Pearl Onions,  
and English Walnuts

### BAKER RIVER SOCKEYE SALMON\*

Summer Squash Marinated Cherry Tomatoes,  
and Basil Oil

### RUSSET POTATO "GNOCCHI"

Hobbs Shore's Bacon, Crispy Broccoli, Cabot Cheddar "Mousseline"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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

Ricotta "Tortellini," Sweet Carrot Purée, Snow Peas,  
and Meyer Lemon Gastrique

### SIRLOIN OF MIYAZAKI WAGYU\*

Corned Beef, Norwich Meadows Farm Beets,  
Watercress "Pudding," and "Borscht"  
(100.00 supplement)

### "TARTELETTE PISTACHE AUX ABRICOTS"

Sunset Apricots, Garden Herb-Infused "Crème Diplôme,"  
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