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## SALON TASTING MENU

July 16, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Kona Kanpachi, Toasted Pine Nuts,  
and Santa Rosa Plum "Granité"  
(60.00 supplement)

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### SALAD OF SUMMER MELONS

Hawaiian Hearts of Peach Palm, Norwich Meadows Farm Cucumbers,  
Preserved Ginger, and Macadamia Nuts

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

Compressed Celtuce, Pegasus Nectarines,  
and Candied Pecans

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### GREEN WALK HATCHERY RAINBOW TROUT\*

"Pommes Purée," Easter Egg Radishes,  
and Mustard Seed Vinaigrette

### 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\*

Grilled Pearson Farm Peaches, Gem Lettuces,  
Marcona Almonds, and Turnip Cream

### SIRLOIN OF MIYAZAKI WAGYU\*

Oregon Cèpes, Brentwood Corn, Cherry Tomatoes,  
and "Steak Sauce"  
(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