

# per se

## SALON TASTING MENU

July 20, 2019

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### "OYSTERS AND PEARLS"

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

### HEN EGG "FRITTATA"

Serrano Ham, Royal Ossetra Caviar,\*  
and Kendall Farms Crème Fraiche  
(60.00 supplement)

### SALAD OF NORWICH MEADOWS FARM CUCUMBERS

"Pain de Campagne," Cherry Tomatoes, Petite Basil,  
and Charred Tomato "Aioli"

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

Pearson Farm Peaches, Tokyo Turnips,  
and California Pistachios

### MONTAUK GOLDEN TILEFISH

Cocktail Artichokes, Sweet Carrot Purée, Toasted Pine Nuts,  
and Black Olive Emulsion

### GEECHIE BOY MILL SOFT "POLENTA"

Brentwood Corn, Hobbs Shore's Bacon "Émincé," Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Summer Squash, Fairy Tale Eggplant,  
and Garlic Scape "Tapenade"

### SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Purée," Chanterelle Mushrooms "à la Grecque,"  
Easter Egg Radishes, and "Gastrique Béarnaise"  
(100.00 supplement)

### "GOOSEBERRY FOOL"

Poached Tristar Strawberries, Black Currant Marmalade,  
and Diane St Clair's Animal Farm Butter 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