

# per se

## SALON TASTING MENU

July 24, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Pommes Paillason," Slow-Cooked Hen Egg,  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

### HERB-CRUSTED HOLLAND EGGPLANT

Greenmarket Tomatoes, Fairy Tale Eggplant,  
Petite Basil, and Charred Tomato "Aioli"

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

Norwich Meadows Farm Beets, French Leeks,  
and Piedmont Hazelnut "Nutella"

### GREEN WALK HATCHERY RAINBOW TROUT\*

Scallions "à la Plancha" Granny Smith Apples,  
Cucumber "Vierge," and Yuzu Emulsion

### "CAPELLINI CARBONARA"

Salmon Creek Farms Pork Belly, Pea Shoots,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

### ELYSIAN FIELDS FARM LAMB\*

Summer Squash, Cipollini Onions, Sweet Garlic "Pudding,"  
and Rosemary-Balsamic Gastrique

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Morilles Farcies," Tokyo Turnips, Wilted Watercress,  
and "Sauce Bordelaise"  
(100.00 supplement)

### "GOOSEBERRY FOOL"

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

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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