

# per se

## SALON TASTING MENU

August 10, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Maine Lobster "en Gelée," Sungold Tomatoes,  
and Fines Herbes Crème Fraîche  
(60.00 supplement)

### SALAD OF MARINATED YOUNG FENNEL BULB

"Pain de Campagne," Cauliflower Florettes,  
Petite Radishes, and Sunflower Seeds

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Crispy Oats, Brooks Cherries, Delicata Squash,  
and Pistachio Purée

### MONTAUK FLUKE "TARTARE"\*

Hawaiian Hearts of Peach Palm, Celery Branch,  
Sweet Carrot "Aïoli," and Yuzu Emulsion

### HAND-CUT "TAGLIATELLE"

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

### HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Sunchoke "Rösti," Globe Artichokes, Swiss Chard "Gratin,"  
and Greenmarket Peppers

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Melted Welsh Onions, Candied Cashews, Scallion "Mousseline,"  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

### "GLACE À LA VANILLE"

Black Pepper Shortbread, Phillips Farm Blackberries,  
Candied Lemon Peel, and Hibiscus "Consommé"

PRIX FIXE 225.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness