

# per se

## SALON TASTING MENU

August 17, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Green Walk Hatchery Smoked Trout, "Pommes Gaufrettes,"  
Petite Cucumbers, and Ruby Beet Purée  
(60.00 supplement)

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### SALAD OF GREENMARKET SUMMER POLE BEANS

Hen Egg "Terrine," Compressed Radishes, Piedmont Hazelnuts,  
and Spicy Mustard Condiment

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Marcona Almonds, Greek Yogurt,  
and Fig-Chocolate Emulsion

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### SAUTÉED FILLET OF MONTAUK MACKEREL\*

"Pain de Campagne," Norwich Meadows Farm Celtnuce,  
Sungold Tomatoes, and Picholine Olives

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM LAMB\*

Herb-Crusted Fairy Tale Eggplant, Fennel Bulb,  
and "Jus d'Agneau"

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

Forest Mushroom "Pierogi," Glazed Sweet Carrots,  
Matsutake Mushrooms, and Rosemary-Balsamic Jus  
(100.00 supplement)

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### "GLACE À LA VANILLE"

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

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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