

# per se

## SALON TASTING MENU

September 15, 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 Shima Aji, Squid Ink "Tempura,"  
Bonito Gelée, and Damson Plums  
(60.00 supplement)

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### SALAD OF CONFIT MARBLE POTATOES

Easter Egg Radishes, Gem Lettuce,  
and "Sauce Gribiche"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Oregon Huckleberries, English Walnuts,  
Turnip Cream, and Pickled Beet Purée

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### NORWEGIAN LANGOUSTINES "POËLÉES"

Marinated Globe Artichokes, French Leeks,  
and Sweet Carrot Butter

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### MILK-FED YORKSHIRE PORCELET

Sunchoke "Rösti," Creamed Spinach "Gratin," Glazed Broccoli,  
and "Vinaigrette Bordelaise"

### HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Hand-Rolled "Orecchiette," Chanterelle Mushrooms,  
Summer Pole Beans, and Marsala Jus

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### K+M "NICARAGUA" CHOCOLATE "CRÉMEUX"

Okinawa Sugar, Gosling's Black Seal Rum, Redlands Passion Fruit,  
and Madagascar Vanilla Bean Ice Cream

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PRIX FIXE 225.00

SERVICE INCLUDED