

# per se

## SALON TASTING MENU

September 21, 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 "Royale," Brioche Melba,  
and Pickled Pearl Onions  
(60.00 supplement)

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### SALAD OF CRENSHAW MELONS

Ibérico Ham "Ribbons," Easter Egg Radishes, Marcona Almonds,  
and Charred Hass Avocado Mousse

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

Candy Snap Grapes, Candied Virginia Peanuts,  
Celery Branch, and Greek Yogurt

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### "SASHIMI" OF MONTAUK FLUKE\*

Persian Cucumbers, Granny Smith Apples,  
Soft Tofu, and Scallion Vinaigrette

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### DIAMOND H RANCH QUAIL BREAST\*

Chanterelle Mushrooms, Cranberry Bean "Ragoût,"  
Sweet Corn, and "Sauce Dijonnaise"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Dry-Aged Beef "Chorizo," Sunny-Side-Up Quail Egg,  
"Pommes Purée," and Marinated Sungold Tomatoes  
(100.00 supplement)

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

Caramelized White Chocolate Toffee, Gosling's Black Seal Rum,  
Okinawa Sugar, and Redlands Passion Fruit

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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