

# per se

## SALON TASTING MENU

October 11, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Pumpnickel "Blini," Persian Cucumbers,  
and Horseradish-Scented Crème Fraîche  
(60.00 supplement)

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Ruby Beets, Preserved Green Strawberries,  
Spiced Cashews, and Hass Avocado Mousse

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, Piedmont Hazelnuts,  
Celery Branch, and Greek Yogurt

### "PAVÉ" OF MEDITERRANEAN LUBINA

Marble Potatoes, Matsutake Mushrooms,  
and "Crème de Poisson Fumé"

### SLOW-COOKED FOUR STORY HILL FARM HEN EGG\*

Wapsie Valley Polenta, "Castelmagno,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,  
Glazed Sunchokes, and Marsala Jus

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

"Chorizo," Greenmarket Peppers, "Pain Perdu,"  
and "Steak Sauce"  
(100.00 supplement)

### "BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crèmeux," Garnet Yam Purée,  
Virginia Peanuts, and Madagascar Vanilla Bean Ice Cream

PRIX FIXE 225.00  
SERVICE INCLUDED

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