

# per se

## SALON TASTING MENU

October 12, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Pumpnickel Melba, Ruby Beets,  
and Horseradish "Panna Cotta"  
(60.00 supplement)

### "POIREAUX A LA VINAIGRETTE"

Red Grapefruit, Easter Egg Radishes,  
and Celery Branch

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Belgian Endive, Pearson Farm Pecans,  
and Caramelized Banana Purée

### SLOW-COOKED SCOTTISH SEA TROUT\*

Matsutake Mushrooms, Granny Smith Apples,  
and Butternut Squash "Vierge"

### HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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

Marinated Sungold Tomatoes, Cocktail Artichokes,  
and Red Pepper "Pudding"

### MARCHO FARMS "RIS DE VEAU"

Creamed Sunchoke, Charred Scallions,  
and Szechuan Peppercorn "Mignonnette"  
(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