

# per se

## SALON TASTING MENU

November 11, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Nantucket Bay Scallops, Satsuma Mandarins,  
Hass Avocado, and Coconut "Pudding"  
(60.00 supplement)

### SALAD OF TIGER STRIPE FIGS

Marinated Sunchokes, Fennel Bulb,  
and Piedmont Hazelnut "Butter"

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Compressed Winter Chicories,  
and California Pistachios

### NORWEGIAN LANGOUSTINES "À LA PLANCHA"

Cocktail Artichokes, Picholine Olives,  
Meyer Lemon, and Gem Lettuces

### HAND-CUT "TAGLIATELLE"

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

### MILK-POACHED FOUR STORY HILL FARM "POULARDE"

"Pommes Purée," Black Trumpet Mushrooms,  
Brussels Sprouts, and "Jus d'Agneau"

### SIRLOIN OF MIYAZAKI WAGYU\*

Whole Grain Mustard "Pain Perdu," Chanterelle Mushrooms,  
Caraflex Cabbage, and "Sauce Bordelaise"  
(100.00 supplement)

### "BABA AUX FRUITS EXOTIQUES"

Lime-Scented Bananas, Gosling's Black Seal Rum,  
Pickled Mango, and Coconut 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

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