

# per se

## SALON TASTING MENU

November 14, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hiramasa "Tartare," Nori-Scented "Feuille de Brick,"  
Persian Cucumbers, and Hass Avocado  
(60.00 supplement)

### HAWAIIAN HEARTS OF PEACH PALM SALAD

Honeynut Squash, Spiced Pearson Farm Pecans,  
Pickled Cranberries, and Sunchoke "Aïoli"

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

Granny Smith Apples, Brussels Sprouts "Émincé,"  
Crispy Oats, and Rutabaga-Mustard Emulsion

### CONFIT FILLET OF MEDITERRANEAN LUBINA

Creamed Caraflex Cabbage, Cipollini Onions, Parsnip Purée,  
and Japanese Whisky "Beurre Blanc"

### HAND-CUT "TAGLIATELLE"

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

### 60 DAY DRY-AGED SIMMENTAL BEEF\*

Matsutake Mushrooms, Glazed Sweet Carrots, Winter Chicories,  
and Rosemary-Balsamic Gastrique

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Paillasson," Black Trumpet Mushrooms,  
Cocktail Artichokes, 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