

# per se

SALON TASTING MENU

May 8, 2018

---

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Smoked Sturgeon "Rillettes," Watercress Purée,  
and Pickled Red Onions  
(60.00 supplement)

---

SALAD OF SNUG HARBOR HERITAGE FARM LETTUCES

per se Ricotta, Compressed Radishes, Jingle Bell Peppers,  
and Romesco Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Lone Daughter Ranch Mulberries, Marinated Fennel,  
Piedmont Hazelnuts, and Pink Peppercorn Yogurt

---

MEDITERRANEAN LUBINA "EN CROÛTE DE GRAINES"

"Morilles en Croûte de Graines," Broccoli di Cicco,  
and "Mousseline au Vin Jaune"

---

ELYSIAN FIELDS FARM LAMB\*

Glazed "Ditalini," Fava Beans, Spring Garlic,  
and Marsala Jus

---

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Celtuce "Ribbons," Crispy Squash Blossom,  
Preserved Ginger, and Toasted Sesame Coulis  
(100.00 supplement)

---

MALTED BANANA "MILLE-FEUILLE"

Spiced Sherry Caramel, Passion Fruit Jam, and "Arlettes"

---

PRIX FIXE 195.00  
SERVICE INCLUDED