

# per se

SALON TASTING MENU

May 14, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Cauliflower "Panna Cotta," Oyster Gelée,  
and Squid Ink "Tempura"  
(60.00 supplement)

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"LAMELLES" OF HOLLAND WHITE ASPARAGUS

Snug Harbor Heritage Farm Lettuces, Compressed Nectarines,  
Pumpkin Seeds, and Shishito Pepper "Atoli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

JJ's Lone Daughter Ranch Mulberries, Sunchoke Confit,  
English Walnuts, and Greek Yogurt

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CONFIT FILLET OF SCOTTISH SEA TROUT\*

Persian Cucumbers, Toasted Pistachios,  
Fuerte Avocado, and Sour Apple "Vierge"

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SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Sacramento Delta Green Asparagus, Marinated Tomatoes,  
Parmesan "Tuile," and Ramp "Pesto"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Paillason," Hen Egg Purée,  
Morel Mushrooms, and "Steak Sauce"  
(100.00 supplement)

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MALTED BANANA "MILLE-FEUILLE"

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

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PRIX FIXE 195.00  
SERVICE INCLUDED