

# per se

## SALON TASTING MENU

May 30, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Smoked Trout "Rillettes," Horseradish Crème Fraîche,  
Hen Egg "Crêpe," and Persian Cucumbers  
(60.00 supplement)

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### SALAD OF "DEMI-SEC" BEETS

Celery Branch, Snug Harbor Heritage Farm Welsh Onions,  
and Toasted Pistachio Vinaigrette

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

White Asparagus Gelée, Preserved Green Strawberries,  
Candied Pecans, and Maple Verjus

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### CONFIT FILLET OF MEDITERRANEAN LUBINA

Violet Artichokes, Young Fennel,  
and "Barigoule" Emulsion

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### MARCHO FARMS NATURE-FED VEAL "WELLINGTON"\*

Butter-Poached Morel Mushrooms, English Pea Purée,  
and "Sauce Bordelaise"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Marble Potato "Rissolées," Caramelized Green Garlic,  
Wilted Arrowleaf Spinach, and "Steak Sauce"  
(100.00 supplement)

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### MAST BROTHERS CHOCOLATE MOUSSE

Hazelnut "Crème Chantilly," Brooks Cherries,  
and Black Cocoa "Pâte de Fruit"

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PRIX FIXE 195.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness