

# per se

## SALON TASTING MENU

June 12, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Benton's Ham, Coddled Pullet Egg,  
Brioche "Soldiers," and Chive Blossoms  
(60.00 supplement)

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SALAD OF MARINATED GREEN ASPARAGUS  
Pickled Ramps, Frisée Lettuce, and Burgundy Mustard Emulsion

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch Salad,  
and Marcona Almond Butter

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### SCOTTISH LANGOUSTINES "POÊLÉES"\*

Cauliflower Florettes, Caramelized Garlic,  
Meyer Lemon, and "Romesco"

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### SADDLE OF ELYSIAN FIELDS FARM LAMB\*

Potato "Mousseline," Morel Mushrooms,  
Broccoli di Cicco, and "Sauce Dijonnaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Peanut Potatoes, Spring Peas, and "Jus Gras aux Cèpes Rôtis"  
(100.00 supplement)

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### "MILLE FEUILLE"

Persian Lime "Crème Diplôme," Harry's Berries "Mara des Bois,"  
and "Glace aux Fraises"

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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