

# per se

## SALON TASTING MENU

June 15, 2018

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### "OYSTERS AND PEARLS"

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

### CAULIFLOWER "PANNA COTTA"

Oyster Glaze, Brioche Melba, Tellicherry Pepper "Mignonnette,"  
and Royal Kaluga Caviar\*  
(60.00 supplement)

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

French Asparagus, Granny Smith Apples, Toasted California Pistachios,  
and Green Chartreuse Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Nectarines "en Gelée," Pearson Farm Pecans, and Celery Branch Salad

### SAUTÉED FILLET OF MONTAUK BLACK BASS

Snug Harbor Heritage Farm Peanut Potatoes, "Pain de Campagne,"  
Young Fennel, and Noilly Prat Emulsion

### HAND-CUT "TAGLIATELLE"

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

### "ROUELLE" OF ELYSIAN FIELDS FARM LAMB

Benton's Bacon, English Peas, and Green Garlic Confit

### 100 DAY DRY-AGED BEEF RIB-EYE\*

"Saucisson," Patty Pan Squash,  
and "Jus Gras aux Cèpes Rôtis"  
(100.00 supplement)

### MAST BROTHERS CHOCOLATE MOUSSE

Poached Harry's Berries "Mara des Bois," Cocoa "Pâte de Fruit,"  
and "Glace au Chocolat"

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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