

# per se

## SALON TASTING MENU

June 19, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Fuerte Avocado Mousse, Brioche Melba, and Pistachio Oil  
(60.00 supplement)

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### SALAD OF APPLEWOOD-SMOKED BEETS

White Mulberries, Fava Beans, and Shishito Pepper "Aïoli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
California Peaches, Green Almonds and Lemon Verbena-Scented Crème Fraîche

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### MEDITERRANEAN LUBINA "EN CROÛTE DE POMMES DE TERRE"

Bar Harbor Mussels "à la Plancha" and Haricots Verts

### HAND-CUT "TAGLIATELLE"

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

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### SNAKE RIVER FARMS CALOTTE DE BŒUF\*

Bone Marrow "Pain Perdu," English Peas, "Soubise,"  
and "Sauce Bordelaise"

### MARCHO FARMS "RIS DE VEAU"

Mascarpone-Enriched Polenta, Oregon Cèpes,  
and Hobbs Shore's Bacon Jus

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### "VICTORIA SANDWICH"

Poached Harry's Berries "Mara des Bois," Strawberry Meringue,  
and Persian Lime "Mousseline"

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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

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