

# per se

## SALON TASTING MENU

October 5, 2018

---

### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

"Croûtons Briochés," Carrot "Royale,"  
and Sunflower Seed Vinaigrette  
(60.00 supplement)

---

### SALAD OF COMPRESSED RADISHES

Meyer Lemon Confit, Celery "Ribbons,"  
and Sunchoke "Aioli"

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Warren Pears, Marcona Almonds,  
Fennel Bulb, and Crispy Oats

---

### "PAVÉ" OF PACIFIC SABLEFISH

Cocktail Artichokes, Caraflex Cabbage,  
and Italian Caper Cream

### HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

---

### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Marble Potatoes, Greenmarket Peppers,  
and "Sauce Pimentón"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Glazed Broccoli, Fairy Tale Eggplant,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

---

### MILK CHOCOLATE AND RYE

Caraway "Mousseline," Seeded Cocoa Crumble,  
and Macerated Phillips Farm Raspberries

---

PRIX FIXE 195.00  
SERVICE INCLUDED

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