

# per se

## SALON TASTING MENU

October 25, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Smoked Smooth Whelks, Hawaiian Hearts of Peach Palm,  
Fuyu Persimmon, and Horseradish "Chiffon"  
(60.00 supplement)

### WALNUT-CRUSTED HONEYCRISP APPLES

Brussels Sprouts, Hakurei Turnips,  
and Black Winter Truffle Crème Fraîche

### "TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS  
per se Granola, Celery Branch Salad,  
Greek Yogurt, and BLiS Maple Syrup

### "PAVE" OF PACIFIC SABLEFISH

Sweet Carrot "Tartare," Persian Cucumbers,  
and Preserved Ginger Emulsion

### MARCHO FARMS "RIS DE VEAU"

Congaree and Penn Brown Rice Porridge, Crispy Shallots,  
and Shaved White Truffles from Alba  
(175.00 supplement)

### 48 HOUR-BRAISED BEEF SHORT RIB "WELLINGTON"

Glazed Pearl Onions, "Soubise," Arrowleaf Spinach,  
and "Sauce Bordelaise"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Ragoût" of Pole Beans, Wilted Kalettes,  
and "Steak Sauce"  
(100.00 supplement)

### K+M CHOCOLATE "MARQUISE"

Thomcord Grape Purée, Crispy "Feuilletine,"  
Candied Peanuts, and Crème Fraîche Sherbet

PRIX FIXE 195.00  
SERVICE INCLUDED

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