

# per se

## SALON TASTING MENU

October 29, 2018

---

### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Spanish Mackerel "Tartare," Winter Radishes,  
and Yuzu-Scented Crème Fraîche  
(60.00 supplement)

### SALAD OF ROASTED ROMANESCO

Hadley Orchard Medjool Dates, Piedmont Hazelnuts,  
Fennel Bulb, and Charred Eggplant "Aïoli"

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Marinated Salsify Root, Shaved Chestnuts,  
and Candied Orange

### SNAKE RIVER WHITE STURGEON

"Pommes Purée," Preserved Black Winter Truffle,  
and "Sauce Laitue"

### "CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Castelmagno,"  
and "Beurre Noisette"  
(175.00 supplement)

### 48 HOUR-BRAISED BEEF SHORT RIB

Norwich Meadows Farm Cranberry Beans, Ají Dulce Peppers,  
Napa Cabbage, and Marcona Almonds

### "PAVÉ" OF MIYAZAKI WAGYU\*

"Ris de Veau," Matsutake Mushrooms,  
Broccoli Florettes, and "Steak Sauce"  
(100.00 supplement)

### PEANUT BUTTER BROWNIE

Pickled Honeynut Squash, Caramelized Sorghum,  
and Double Cream Ice-Cream

PRIX FIXE 195.00  
SERVICE INCLUDED

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