

# per se

## SALON TASTING MENU

February 13, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Brioche "Croustons," Cauliflower "Panna Cotta,"  
and Oyster Gelée  
(60.00 supplement)

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### SALAD OF MARINATED SUNCHOKES

Hadley Orchards Medjool Dates, Preserved Aji Dulce Peppers,  
Piedmont Hazelnuts, and "Romesco"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Young Fennel Bulb, Winter Chicories, Greek Yogurt,  
and Aged Balsamic Vinegar

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### GREEN WALK HATCHERY RAINBOW TROUT\*

Hen Egg Purée, Norwich Meadows Farm Radishes,  
and Pickled Cucumbers

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### 48 HOUR-BRAISED BEEF SHORT RIB

Anson Mills Farro Verde, Cocktail Artichokes,  
Lacinato Kale, and Meyer Lemon Jus

### MIYAZAKI WAGYU\*

"Pommes Anna," Caramelized Green Garlic,  
Wilted Arrowleaf Spinach, and "Steak Sauce"  
(100.00 supplement)

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### SUMO MANDARIN AND MASCARPONE TRIFLE

"Demi-Sec" Blood Oranges, Lime-Scented Mandarinquats,  
Pistachio "Pralines Vertes"

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PRIX FIXE 225.00  
SERVICE INCLUDED

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