

# per se

## SALON TASTING MENU

February 16, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Brown Trout, Buckwheat "Crêpe,"  
and Horseradish Crème Fraîche  
(60.00 supplement)

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Meiwa Kumquats,  
and Caramelized Sunchoke Purée

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarine, Hakurei Turnips,  
and Piedmont Hazelnuts

### HAND-HARVESTED MAINE SEA SCALLOP\*

Braised Lacinato Kale, Toasted Almonds,  
and Serrano Ham "Ribbons"

### MASCARPONE-ENRICHED YUKON GOLD POTATO "TORTELLINI"

Crispy Parmesan and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

### SADDLE OF MILLBROOK FARM VENISON\*

Hobbs Shore's Bacon, Glazed Celery Root,  
and Granny Smith Apple "Mostarda"

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Crispy Bone Marrow, Wilted Arrowleaf Spinach,  
Cipollini Onion Rings, and "Sauce Bordelaise"  
(100.00 supplement)

### LEMON AND MASCARPONE "TRIFLE"

Lime-Scented Mandarinquats, Pistachio "Praline Vert,"  
and "Demi-Sec" Blood Oranges

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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