

# per se

## SALON TASTING MENU

February 22, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Slow-Cooked Hen Egg, "Pommes Paillasson,"  
and Split Chives  
(60.00 supplement)

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### SALAD OF WINTER RADISHES

"Pain de Campagne," Marcona Almonds,  
and Sunchoke "Aioli"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Golden Beets, Tardivo Radicchio,  
English Walnuts, and Balsamic Vinegar

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### "SASHIMI" OF MONTAUK FLUKE\*

Oro Blanco Grapefruit, Persian Cucumbers,  
Spiced Cashews, and Sesame Coulis

### HAND-CUT "TAGLIATELLE"

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

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### BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE\*

Glazed Pearl Onions, Caramelized Celery Branch "Heart,"  
and Piedmont Hazelnut Jus

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

Roasted Sweet Potato, Wilted Arrowleaf Spinach,  
Hakurei Turnips, and "Sauce Bordelaise"  
(100.00 supplement)

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### SUMO MANDARIN AND MASCARPONE "TRIFLE"

Lime-Scented Kumquats, Candied Mandarinquats,  
and Preserved Damson Plums

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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