

# per se

## SALON TASTING MENU

February 24, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Hiramasa "Carpaccio," Persian Cucumbers,  
and Feuille de Brick  
(60.00 supplement)

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### SALAD OF WINTER RADISHES

Marcona Almonds, Oro Blanco Grapefruit,  
and Compressed Miner's Lettuce

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Pearson Farms Pecans, Young Fennel,  
and BLiS Maple Syrup

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### "PAVÉ" OF MEDITERRANEAN LUBINA\*

Granny Smith Apple "Parisiennes," Hass Avocado Mousse,  
and "Celery Branch Ribbons"

### MARCHO FARMS SWEETBREAD "RAVIOLO"

Crispy Brussels Sprouts, Vin Jaune Emulsion,  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Glazed English Peas, Norwich Meadows Farm Sweet Carrots,  
and Brown Butter Gastrique

### 48-HOUR BRAISED BEEF SHORTRIB

Sweet Potato Purée, Arrowleaf Spinach,  
and Roasted Parsnips

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### "GÂTEAU OPÉRA"

K+M "Hacienda Victoria" Chocolate Mousse, per se Oyster Cracker,  
and Double Cream Ice Cream

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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