

# per se

## SALON TASTING MENU

March 19, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Smoked Trout "Rillettes," Brioche Melba,  
and Holland White Asparagus  
(60.00 supplement)

### SALAD OF CHARCOAL-GRILLED SUNCHOKES

Compressed Winter Radishes, Green Garlic,  
and Toasted Pine Nuts

### "TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS  
Poached Rhubarb, Marinated Fennel,  
and California Pistachios

### HERB-ROASTED ATLANTIC MONKFISH

Cocktail Artichokes, "Creamed Spinach,"  
and Whole Grain Mustard Emulsion

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

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

### 48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Herb-Crusted Eggplant,  
and Preserved Ají Dulce Peppers

### MIYAZAKI WAGYU\*

Corned Beef, Broccoli Florettes, Tokyo Turnips,  
and "Béarnaise Mousseline"  
(100.00 supplement)

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

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