

# per se

## SALON TASTING MENU

March 21, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

White Asparagus "Panna Cotta," Miner's Lettuce,  
and Island Creek Oyster Glaze  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Silk Road Nectarine, California Pistachios,  
and Sweet Carrot Vinaigrette

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

Poached Rhubarb, Pearson Farm Pecans, Ruby Beet Essence,  
and Pink Peppercorn-Scented Greek Yogurt

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### SCOTTISH LANGOUSTINES "À LA PLANCHA"\*

Jasmine Rice, Celery Branch "Ribbons," Preserved Ají Dulce Peppers,  
and "Crème de Crustacés"

### "BACON AND EGGS"

Sunny-Side Up Hen Egg, Sunchoke Hash,  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### 48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Cauliflower Florettes,  
Crispy Cocktail Artichokes, and "Steak Sauce"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Corned Beef, Bone Marrow "Pudding," Morel Mushrooms,  
and "Bordelaise"  
(100.00 supplement)

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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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