

# per se

## SALON TASTING MENU

April 1, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Green Walk Hatchery Trout "Rillettes," Hen Egg Purée,  
and "Everything Bagel" Crumble  
(60.00 supplement)

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### SALAD OF CRISPY CAULIFLOWER

"Papadum," Persian Cucumbers, Marcona Almonds,  
and Greek Yogurt

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Celery Branch,  
Oat "Tuile," and Kendall Farms Crème Fraîche

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### HERB-CRUSTED PACIFIC ABALONE

"Pommes Rissolées," San Marzano Tomato Emulsion,  
and "Mousseline de Crustacés"

### MASCARPONE-ENRICHED ANSON MILLS POLENTA

"Cuisse de Poularde," Aged Parmesan,  
and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### 48 HOUR-BRAISED BEEF SHORT RIB

Green Garlic "Barbajuan," Hakurei Turnips,  
and "Sauce Pimentón"

### "PAVÉ" OF MIYAZAKI WAGYU\*

Glazed Carrots, Caramelized Cipollini Onions,  
and "Salsa Verde"  
(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