

# per se

SALON TASTING MENU

April 23, 2019

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"OYSTERS AND PEARLS"

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

"OYSTERS ROCKEFELLER"

Toasted Brioche, Wilted Arrowleaf Spinach,  
and Royal Ossetra Caviar\*  
(60.00 supplement)

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BUTTERMILK-FRIED GREEN TOMATOES

Easter Egg Radishes, Fines Herbes,  
and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Marinated Fennel Bulb,  
and Candied Virginia Peanuts

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CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Russet Potato "Gnocchi," Morel Mushrooms,  
Glazed Fava Beans, and "Crème de Crustacés"

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Petite Lettuces, English Peas, Tokyo Turnips,  
and "Mousseline Paloise"

SIRLOIN OF MIYAZAKI WAGYU\*

Cornbread "Pain Perdu," Sacramento Delta Green Asparagus,  
Shishito Pepper "Aioli," and "Steak Sauce"  
(100.00 supplement)

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"GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, Marcona Almond Buttercream,  
and Honey-Oat Ice Cream

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PRIX FIXE 225.00

SERVICE INCLUDED