

# per se

## SALON TASTING MENU

April 26 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," Ruby Beets,  
and Slow-Cooked Hen Egg  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PEACH PALM "CROQUETTES"

Norwich Meadows Farm Radishes, Speckled Romaine Lettuce,  
and Pickled Cucumbers

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch Salad,  
and Piedmont Hazelnut "Butter"

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### GREEN WALK HATCHERY RAINBOW TROUT\*

Wilted Ramps, Meyer Lemon,  
and Green Asparagus "Velouté"

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

Caramelized Spring Garlic, Tokyo Turnips,  
and Aged Whiskey Jus

### MARCHO FARMS "RIS DE VEAU LAQUÉ"

Hobbs Shore's Bacon, "Soubise," English Peas,  
and "Sauce Périgourdine"

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### "VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Madagascar Vanilla Bean "Crème Diplomate,"  
Candied Citrus, and Custard 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