

# per se

## SALON TASTING MENU

April 28, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Citrus-Cured Montauk Fluke, "Feuille de Brick,"  
and California Hass Avocado  
(60.00 supplement)

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### SALAD OF SACRAMENTO DELTA GREEN ASPARAGUS

Slow-Cooked Hen Egg, Cauliflower Florettes,  
and Green Almond "Relish"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Green Blueberry "Condiment,"  
Pearson Farm Pecans, and Greek Yogurt

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### HERB-ROASTED MAINE SEA SCALLOP\*

Serrano Ham, English Pea "Ragoût,"  
and Aged "Comté"

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### 48 HOUR-BRAISED BEEF SHORT RIB

Crispy Morel Mushrooms, Wilted Ramps,  
and "Steak Sauce"

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Marcho Farms "Ris de Veau," Easter Egg Radishes,  
Braised Swiss Chard, and "Sauce Bordelaise"  
(100.00 supplement)

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### "VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Madagascar Vanilla Bean "Crème Diplômate,"  
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