

# per se

SALON TASTING MENU

April 29, 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, Preserved Ginger,  
and California Hass Avocado  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Young Almonds,  
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Poached Green Blueberries,  
Pearson Farm Pecans, and Greek Yogurt

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SLOW-COOKED PACIFIC DAYBOAT HALIBUT

"Pommes Purée" and Spring Garlic "Velouté"

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ELYSIAN FIELDS FARM SPRING LAMB\*

Creamed Ramp Tops, Wilted Arrowleaf Spinach,  
and Pickled Green Tomato

SIRLOIN OF MIYAZAKI WAGYU\*

Marcho Farms "Ris de Veau," Crispy Shallots,  
Rainbow Swiss Chard, and "Potlikker Jus"  
(100.00 supplement)

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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