

# per se

## SALON TASTING MENU

May 4, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Granité au Champagne Rosé," Harry's Berries Strawberries,  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Glazed Mulberries, Easter Egg Radishes,  
Sugar Snap Peas, and Greek Yogurt

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Sequoia Cherries, Green Almond Hearts,  
and Celery Branch "Ribbons"

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### CHARCOAL-GRILLED MAINE SEA SCALLOP\*

Marinated Garbanzo Beans, Tokyo Turnips,  
and Green Strawberry "Aguachile"

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### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Thumbelina Carrots, Picholine Olives, Crispy Cocktail Artichokes,  
and Armando Manni Extra Virgin Olive Oil

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

Short Rib Marmalade, Koshihikari Rice, Hen Egg Crêpe,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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### "VICTORIA SANDWICH"

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