

# per se

## SALON TASTING MENU

May 17, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Ruby Beet Purée, Granny Smith Apples,  
and Sourdough "Mousseline"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette-Scented "Lavash," Japanese Cucumbers,  
Easter Egg Radishes, and Tuscan Kale "Aioli"

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

Green Tomatoes, Celery Branch, Peanut Brittle "Streusel,"  
and Harry's Berries Strawberry "Mostarda"

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### TEMPURA-FRIED SOFT-SHELL CRAB

Sweet Carrot Emulsion, Gem Lettuce "Chiffonade,"  
and Togarashi-Spiced Candied Cashews

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN "EN PERSILLADE"\*

Sacramento Delta Green Asparagus, Murray Family Farm's Cherries,  
Tokyo Turnips, and "Sauce Périgourdine"

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

Twice-Baked Fingerling Potatoes, Cabot Cheddar Mousse,  
Broccoli Purée, and "Steak Sauce"  
(100.00 supplement)

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### "VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Custard Ice Cream,  
and Madagascar Vanilla Bean "Crème Diplôme"

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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