

# per se

## SALON TASTING MENU

May 18, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Dry-Aged Beef "Bresaola," Brioche "Soldier,"  
and Hen Egg Vinaigrette  
(60.00 supplement)

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### "ARTICHAUTS À LA BARIGOULE"

Petite Carrots, French Leeks, Green Almonds,  
and Armando Manni Extra Virgin Olive Oil

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

Pickled Green Tomatoes, Granny Smith Apples,  
Coin Onions, and Pearson Farm Pecans

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### SLOW-COOKED SEA TROUT\*

"Everything Bagel" Melba, Persian Cucumbers,  
Ruby Beets, and Dill Crème Fraîche

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

"Gnocchi à la Parisienne," Fava Beans,  
Garden Mint, and Meyer Lemon Jus

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

Anson Mills Farro Verde, Easter Egg Radishes,  
and Broccoli Purée  
(100.00 supplement)

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### "VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Rose Turkish Delight,  
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