

# per se

## SALON TASTING MENU

June 7, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Miso-Glazed Pineapple, Macadamia Nuts,  
and Sake "Granité"  
(60.00 supplement)

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### MARINATED PERSIAN CUCUMBERS

Compressed Sweet Carrots, Pickled Ramps,  
and "Ranch Dressing"

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

Norwich Meadows Farm Ruby Beets, Young Fennel, Brooks Cherries,  
and California Pistachio Vinaigrette

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### "PAVÉ" OF WILD PORTUGUESE "LOUP DE MER"

"Guanciale," Hen Egg Purée, Celery Branch "Ribbons,"  
and Burgundy Mustard Emulsion

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### ELYSIAN FIELDS FARM SPRING LAMB\*

"Collier d'Agneau," Morel Mushrooms,  
Sugar Snap Peas, and Spring Garlic Confit

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

"Bresaola," Oregon Cèpe Mushrooms, Hakurei Turnips,  
and Red Wine Vinegar Jus  
(100.00 supplement)

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### "VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Rose Turkish Delight,  
and Spring Herb "Crème Diplomate"

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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