

# per se

## SALON TASTING MENU

June 17, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Yellowfin Tuna "Tartare," Slow-Cooked Hen Egg,  
and "Feuille de Brick"  
(60.00 supplement)

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### SALAD OF GREENMARKET SUMMER SQUASH

Charred Romano Beans, Pickled Eggplant,  
and Marinated Picholine Olives

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Mulberries, Norwich Meadows Farm Beets,  
Piedmont Hazelnuts, and Greek Yogurt

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### MAINE DAYBOAT HALIBUT

Sweet Carrots, Sugar Snap Peas,  
and "Crème de Crustacés"

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Rissolées," Cocktail Artichokes,  
Garlic Scapes, and "Chimichurri"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Hobbs Shore's Bacon, Chanterelle Mushrooms,  
Tokyo Turnips, and Fried Green Tomatoes  
(100.00 supplement)

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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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