

# per se

## SALON TASTING MENU

June 21, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Sake "Granité," Persian Cucumber "Tartare,"  
and Hass Avocado  
(60.00 supplement)

### ROMANO BEANS "À LA PLANCHA"

Slow-Cooked Hen Egg, Petite Radishes, Picholine Olives,  
"Pecorino Romano," and Spiced Candied Walnuts

### "TORCHON" OF ÉLEVAGES PÉRIGORD

#### MOULARD DUCK FOIE GRAS

per se Granola, California Blueberries, Young Fennel,  
and Pink Peppercorn Yogurt

### MONTAUK STRIPED BASS "CUIT À LA VAPEUR"

Sungold Tomatoes, Summer Squash Purée,  
and "Tonnato" Emulsion

### ARROWLEAF SPINACH "RIGATINI"

English Peas, Crispy Shallots, "Parmigiano-Reggiano,"  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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

Chanterelle Mushrooms "à la Grecque," Cocktail Artichokes,  
Salanova Lettuces, and "Jus à la Barigoule"

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

"Pommes Écrasées," Morel Mushrooms,  
and "Sauce Bordelaise"  
(100.00 supplement)

### "TARTELETTE PISTACHE AUX ABRICOTS"

California Apricots, Garden Herb-Infused "Crème Diplomate,"  
and Double Cream Ice Cream

PRIX FIXE 225.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness