

# per se

## SALON TASTING MENU

June 24, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hokkaido Sea Urchin, Coconut "Panna Cotta,"  
Cherry Belle Radishes, and Finger Lime Gelée  
(60.00 supplement)

---

### SALAD OF SUMMER SQUASH

Persian Cucumbers, Tokyo Turnips,  
Marcona Almonds, and "Romesco"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, California Mulberries,  
Celery Branch, and Greek Yogurt

---

### CITRUS-CURED HIRAMASA\*

Pickled Ramps, Young Fennel Bulb, Toasted Sunflower Seeds,  
and Granny Smith Apple "Vierge"

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles  
(125.00 supplement)

---

### MILK-FED YORKSHIRE PORCELET

Sungold Tomatoes, Compressed Celtuce,  
Crispy Garlic Scapes, and "Chimichurri"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Hen-of-the-Woods Mushrooms, Creamed Arrowleaf Spinach,  
Green Asparagus, and "Sauce Bordelaise"  
(100.00 supplement)

---

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 225.00  
SERVICE INCLUDED

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