

# per se



## SALON TASTING MENU

July 4, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Tuile en Feuille de Brick" and Caramelized Onion Crème Fraîche  
(60.00 supplement)

---

### "CAESAR SALAD"

Charcoal-Grilled Gem Lettuce, Slow-Cooked Hen Egg,  
"Pain de Campagne," and Aged Parmesan

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

Stewed Blueberries, Compressed Tokyo Turnips,  
English Walnuts, and Ruby Red Beet Purée

---

### CONFIT "PAVÉ" OF SEA TROUT\*

Zephyr Squash, Shishito Peppers,  
Basil Oil, and Saffron Emulsion

### "MACARONI AND CHEESE"

Hand-Cut "Ditalini," Cabot Cheddar Mousse,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

---

### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

"Pommes Paillason," Forest Mushrooms, Broccoli Florettes,  
and Braised Short Rib "Marmalade"

### HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Marinated Artichokes, Pole Bean "Ragoût"  
Crispy Garlic Scapes, and "Sofritto"

---

### "STRAWBERRY SHORTCAKE"

Harry's Berries Strawberries and "Crème Chantilly"

---

PRIX FIXE 225.00  
SERVICE INCLUDED

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