

# per se

## SALON TASTING MENU

July 6, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hokkaido Sea Urchin "Panna Cotta," Espelette "Lavash,"  
and Preserved Green Strawberries  
(60.00 supplement)

---

### SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Sunflower Seed Granola, California Nectarines,  
Hakurei Turnips, and per se Ricotta

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

Frog's Hollow Farm Peaches, Celery Branch, Candied Pecans,  
and Kendall Farms Crème Fraîche

---

### MAINE LOBSTER "EN PICCATA"

Sugar Snap Peas, Sungold Tomatoes,  
and "Crème de Crustacés"

### HAND-CUT "TAGLIATELLE"

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

---

### "VITELLO TONNATO"\*

Cocktail Artichokes, Romano Beans "à la Plancha,"  
and Chili-Garlic "Mousseline"

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

Greenmarket Potatoes, Charred Shishito Pepper "Aioli,"  
and Crispy Garlic Scapes  
(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