

# per se

## SALON TASTING MENU

July 10, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Peekytoe Crab, Brentwood Corn "Panna Cotta,"  
and Buttermilk "Chiffon"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sweet Carrots, Granny Smith Apples, Marcona Almonds,  
and Vadouvan Curry Oil

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

California Nectarines, Celery Branch "Ribbons,"  
Pearson Farm Pecans, and Burgundy Mustard

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### CONFIT FILLET OF MEDITERRANEAN LUBINA

"Pommes Rissolées," Picholine Olives,  
and Charred Shishito Pepper Cream

### GEECHIE BOY MILL POLENTA

Soft-Boiled Hen Egg, Aged Parmesan,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### FOUR STORY HILL FARM "POULARDE"

Russet Potato "Gnocchi," Chanterelle Mushrooms,  
and Arugula "Pesto"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Dégustation de Oignons," Compressed Celtuce,  
and Smoked "Mousseline Hollandaise"  
(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