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## SALON TASTING MENU

July 11, 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 "en Feuille de Brick" and Scallion "Mousseline"  
(60.00 supplement)

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### COMPRESSED SUMMER MELONS

Norwich Meadows Farm Cucumbers, Cherry Belle Radishes,  
Lemon Verbena, and Pine Nut Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Pearson Farm Pecans,  
Tokyo Turnips, and Kendall Farms Crème Fraîche

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### GREEN WALK HATCHERY RAINBOW TROUT\*

Slow-Roasted Golden Beets, Greenmarket Celtuce,  
and Brokaw Avocado Mousse

### MASCARPONE-ENRICHED GEECHIE BOY MILL POLENTA

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

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

La Ratte Potatoes, Artichoke "Tapenade,"  
Wilted Fava Leaves, and "Jus d'Agneau"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Dégustation de Courgettes d'Été" and "Gastrique Béarnaise"  
(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