

# per se

## SALON TASTING MENU

August 3, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Stonington Lobster, Fines Herbes,  
and "Béarnaise Gelée"  
(60.00 supplement)

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### SALAD OF NORWICH MEADOWS FARM MELONS

Serrano Ham, "Demi-Sec" Tomatoes, "Pain de Campagne,"  
and Basil Vinaigrette

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

Georgia Peaches, Pearl Onions, Greek Yogurt,  
and Pearson Farm Pecans

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### MAINE SEA SCALLOP\*

Hadley Orchard Medjool Dates, Shishito Peppers,  
Marcona Almonds, and "Ajo Blanco"

### "TOAD IN THE HOLE"

Bone Marrow "Pain Perdu," Four Story Hill Farm Hen Egg,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Chickpea "Panisse," Greenmarket Squash,  
and Charred Eggplant "Aioli"

### 100 DAY DRY-AGED BEEF\*

Matsutake Mushrooms, Wilted Arrowleaf Spinach,  
"Pommes Purée," and Toasted Pine Nuts  
(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