

# per se

## SALON TASTING MENU

August 9, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Granny Smith Apples, Hass Avocado Sorbet,  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

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### SALAD OF MARINATED SUMMER SQUASH

Crispy Panisse "Croûtons," Fairy Tale Eggplant,  
and Moroccan Olive Purée

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

Pickled Red Cabbage, Norwich Meadows Farm Ruby Beets,  
English Walnuts, and Caraway Melba

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### "CARPACCIO" OF MONTAUK FLUKE\*

Greenmarket Celtuce, Young Coconut-Melon "Vierge,"  
and Armando Manni Extra Virgin Olive Oil

### HAND-CUT "TAGLIATELLE"

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

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

"Pommes Purée," Chanterelle Mushrooms, Swiss Chard "Gratin,"  
and "Sauce Bordelaise"

### 100 DAY DRY-AGED BEEF\*

Bone Marrow "Pudding," Broccoli Florettes, Brooks Cherries,  
and Szechuan Peppercorn "Mignonnette"  
(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