

# per se

## SALON TASTING MENU

August 30, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Norwegian Langoustine "Tartare," Compressed Summer Melons,  
and "Coconut Pudding"  
(60.00 supplement)

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### CRISPY HOLLAND EGGPLANT

Hawaiian Hearts of Peach Palm, Cauliflower Florettes,  
Sweet Peppers, and "Romesco"

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Slow-Roasted Ruby Beets, Brooks Cherries, Greek Yogurt,  
and California Pistachio "Dentelle"

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### MONTAUK YELLOWFIN TUNA "À LA PLANCHA"\*

"Pommes Rissolées," Salanova Lettuces, Picholine Olives,  
and "Tonnato" Emulsion

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### PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Greenmarket Squash, Cocktail Artichokes,  
French Leeks, and "Vinaigrette Barigoule"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Corned Beef "Hash," Sunny-Side Up Quail Egg,  
Wilted Arrowleaf Spinach, and "Sauce Bordelaise"  
(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

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness