

# per se

## SALON TASTING MENU

September 14, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hokkaido Sea Urchin "Panna Cotta," Toasted Brioche,  
and Preserved Ginger  
(60.00 supplement)

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### SALAD OF ROASTED CAULIFLOWER

Hawaiian Hearts of Peach Palm, Granny Smith Apples,  
Marcona Almonds, and Vadouvan Curry Gastrique

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

Oregon Huckleberries, Celery Seed Mustard,  
Crispy Oats, and Greek Yogurt

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### HERB-CRUSTED MAINE LOBSTER

Serrano Ham, Marble Potatoes, Summer Squash Purée,  
and Pecorino Romano "Mousseline"

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

Panisse "Croûtons," Greenmarket Tomatoes,  
Gem Lettuce, and Moroccan Olives

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Matsutake Mushrooms, Norwich Meadows Farm Sunchokes, Braised Cashews,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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### GARDEN MINT "CRÈME CHIBOUST"

O'Henry Peaches, Poached Tristar Strawberries, Yuzu "Pâte de Fruit,"  
and Madagascar Vanilla Bean Ice Cream

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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