

# per se

## SALON TASTING MENU

September 20, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Hen Egg "Crêpe," Lobster Mousse,  
and "Sauce Américaine"  
(60.00 supplement)

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### SALAD OF CRENSHAW MELONS

Ibérico Ham "Ribbons," Easter Egg Radishes,  
Marcona Almonds, and Charred Hass Avocado

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

Celery Branch, Candy Snap Grapes, English Walnut "Streusel,"  
and Kendall Farms Crème Fraîche

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### SLOW-COOKED SCOTTISH SEA TROUT\*

Compressed Persian Cucumbers, Soft Tofu,  
and Granny Smith Apple "Vierge"

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### ELYSIAN FIELDS FARM LAMB\*

"Panisse Croûton," Fairytale Eggplant, Pink Blush Tomatoes,  
and Moroccan Olives

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Glazed Sweet Carrots, Wilted Arrowleaf Spinach,  
and "Steak Sauce"  
(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