

# per se

## SALON TASTING MENU

October 14, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Bone Marrow "Royale," Toasted Pine Nuts,  
and Petite Welsh Onions  
(60.00 supplement)

### SALAD OF COCKTAIL ARTICHOKEs

"Pain de Campagne," Greenmarket Peppers,  
Sweet Carrots, and Basil Oil

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

Compressed Belgian Endive, Flowering Quince,  
English Walnuts, and Ruby Beet Purée

### "PAVÉ" OF WILD PORTUGUESE ST-PIERRE

Marinated Sungold Tomatoes, Cranberry Bean "Ragoût,"  
and "Puttanesca" Emulsion

### "MAC AND CHEESE"

Toasted "Ditalini," Crispy Sweetbreads, "Castelmagno,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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

Cauliflower "Tapenade," Cotton Candy Grapes, Glazed Brussels Sprouts,  
and Rosemary-Balsamic Jus

### SIRLOIN OF MIYAZAKI WAGYU\*

"Kielbasa," Wilted Arrowleaf Spinach,  
"Pommes Paillason," and "Steak Sauce"  
(100.00 supplement)

### "BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crèmeux," Garnet Yam Purée,  
Virginia Peanuts, and Madagascar Vanilla Bean Ice Cream

PRIX FIXE 225.00

SERVICE INCLUDED

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