

# per se

SALON TASTING MENU

October 24, 2019

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Japanese Hiramasa, Hass Avocado Mousse,  
and Granny Smith Apple "Relish"  
(60.00 supplement)

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SALAD OF BELGIAN ENDIVE

Flowering Quince, Castelfranco Radicchio, English Walnuts,  
and Jasper Hill Farm "Bayley Hazen Blue"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Banana "Parisiennes," Celery Branch,  
and Candied Virginia Peanuts

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MAINE LOBSTER "À LA PLANCHA"\*

Cauliflower Florettes, French Leeks,  
and Concord Grape Emulsion

"MACARONI AND CHEESE"

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

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ELYSIAN FIELDS FARM LAMB\*

Black Trumpet Mushrooms, Sweet Potato Purée,  
Savoy Cabbage, and "Jus Gras"

SIRLOIN OF MIYAZAKI WAGYU\*

Fork-Crushed Potatoes, Roasted Brussels Sprouts,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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"BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crèmeux," K+M Chocolate Ganache,  
Brown Butter Pecans, 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