

# per se

## SALON TASTING MENU

November 4, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Persian Cucumbers, Watermelon Radishes,  
and Ginger "Panna Cotta"  
(60.00 supplement)

### SALAD OF MATSUTAKE MUSHROOMS

Cotton Candy Grapes, French Leeks,  
and Pine Nut Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Salsify Root, Watercress Leaves, English Walnuts,  
and Caramelized Apple "Butter"

### ALASKAN KING CRAB "À LA PLANCHA"\*

"Pommes Purée," Castelfranco Radicchio, Bronze Fennel,  
and "Crème de Crustacés"

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Slow-Roasted Sweet Potatoes, Black Trumpet Mushrooms,  
Brussels Sprout "Émincé," and Rosemary Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Caraflex Cabbage, Sunchoke-Horseradish "Mousseline,"  
Ruby Beets, and "Borscht"  
(100.00 supplement)

### "BABA AU RHUM"

White Wine-Poached Starkrimson Pears, "Violette de Bordeaux" Figs,  
and Vanilla 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