

# per se

## SALON TASTING MENU

November 17, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Nantucket Bay Scallops, Hawaiian Hearts of Peach Palm,  
and Hass Avocado Mousse  
(60.00 supplement)

### HOLLAND LEEKS "À LA PLANCHA"

Badger Flame Beets, California Pistachios,  
and Black Winter Truffle Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Compressed Celery Branch,  
English Walnuts, and Brown Butter Yogurt

### NORWEGIAN LANGOUSTINES "POÊLEES"

Marinated Gem Lettuces, Sweet Garlic "Pudding,"  
and "Caesar Dressing"

### "CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

### BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON\*

Black Trumpet Mushrooms, Delicata Squash,  
Tokyo Turnips, and "Sauce Bordelaise"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Spätzle," Sweet Potato "Mousseline,"  
Glazed Brussels Sprouts, and Marsala Jus  
(100.00 supplement)

### "BABA AUX FRUITS EXOTIQUES"

Lime-Scented Bananas, Gosling's Black Seal Rum,  
Champagne Mango, and Buttermilk Sorbet

PRIX FIXE 225.00  
SERVICE INCLUDED

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