

# per se

## SALON TASTING MENU

November 18, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Buttermilk-Fried Hiramasa Collar, Persian Cucumbers,  
and Dill-Scented Crème Fraîche  
(60.00 supplement)

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### CARAMELIZED SAVOY CABBAGE

Tokyo Turnips, Pearson Farm Pecans,  
and Red Cabbage Gastrique

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

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### "PAVÉ" OF SCOTTISH SEA TROUT\*

"Pommes Purée" and "Mousseline aux Fines Herbes"

### "MACARONI AND CHEESE"

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

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

Matsutake Mushrooms, Brussels Sprouts,  
Sweet Potato Purée, and "Sauce Bordelaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Dry-Aged Beef "Bresaola," Celery Root "Gratin,"  
and Black Winter Truffle-Madeira Jus  
(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