

# per se

## SALON TASTING MENU

November 24, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Pommes Paillasson," Crispy Red Onion Rings,  
and Dill-Scented Crème Fraîche  
(60.00 supplement)

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Tangerine "Suprêmes," Compressed Radishes,  
Spiced Cashews, and Citrus "Vierge"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Muscat Grapes, Young Fennel, English Walnuts,  
and Greek Yogurt

### SLOW-COOKED MEDITERRANEAN LUBINA

Black Trumpet Mushrooms, Watercress Leaves,  
and "Sauce Laitue"

### HERB-ROASTED MARCHO FARM "RIS DE VEAU"

Soft-Scrambled Hen Egg, Koshihikari Rice,  
and Shaved White Truffles from Alba  
(175.00 supplement)

### SADDLE OF MILLBROOK FARM VENISON\*

Marina di Chioggia Pumpkin, Melted Savoy Cabbage,  
and Hobbs Shore's Bacon Gastrique

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Dry-Aged Beef "Bresaola," Celery Root "Gratin," Chestnut Confit,  
and Black Winter Truffle-Madeira Jus  
(100.00 supplement)

### SWEET CARROT SHERBERT

Graham Cracker Layer Cake, Caramelized Pineapple "Haché,"  
and Brown Butter Pearson Farm Pecans

PRIX FIXE 225.00  
SERVICE INCLUDED

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