

# per se

## SALON TASTING MENU

November 25, 2019

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### "OYSTERS AND PEARLS"

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

### CAULIFLOWER "PANNACOTTA"

Island Creek Oyster Glaze, Tellicherry Peppercorn "Mignonnette,"  
Brioche Melba, and Royal Ossetra Caviar\*  
(60.00 supplement)

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### SALAD OF NANTES CARROTS

Norwich Meadows Farm Bok Choy, Crispy Sunchokes,  
and Sesame "Coulis"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Muscat Grapes, Fennel Bulb, English Walnuts,  
and Vanilla-Scented Greek Yogurt

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### NORWEGIAN LANGOUSTINE "BOUDIN"

"Pommes Purée," Black Trumpet Mushrooms,  
and "Crème de Crustacés"

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

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

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### PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Honeynut Squash, Melted Savoy Cabbage, Toasted Pumpkin Seeds,  
and "Sauce Bordelaise"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Molokai Yams, Ají Dulce Pepper "Añoli,"  
Tokyo Turnips, and "Steak Sauce"  
(100.00 supplement)

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### SWEET CARROT SHERBERT

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

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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