

# per se

## SALON TASTING MENU

November 29, 2019

---

### "OYSTERS AND PEARLS"

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

### CAULIFLOWER "PANNA COTTA"

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

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette Pepper-Scented "Lavash," Winter Radishes,  
Hass Avocado, and Meiwa Kumquats

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Mountain Rose Apples, Tokyo Turnips, Pickled Mustard Seeds,  
and Kendall Farms Crème Fraîche

### "SASHIMI" OF JAPANESE HIRAMASA\*

Glazed Satsuma Mandarins, Compressed Persian Cucumbers,  
and Spiced Cashews

### "CARNAROLI RISOTTO BIOLOGICO"

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

### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Forest Mushrooms, Holland Eggplant "Pressé,"  
Wilted Arrowleaf Spinach, and Marsala Jus

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Cornbread "Pain Perdu," Sweet Carrots,  
Savoy Cabbage, and "Sauce Bordelaise"  
(100.00 supplement)

### MASCARPONE SHERBET

Graham Cracker Layer Cake, Caramelized Pineapple "Haché,"  
and Brown Butter Walnuts

PRIX FIXE 225.00  
SERVICE INCLUDED

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