

# per se

## SALON TASTING MENU

November 30, 2019

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### "OYSTERS AND PEARLS"

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

### LOVAGE "PANNA COTTA"

"Pain de Campagne," Celery Branch,  
and Royal Ossetra Caviar\*  
(60.00 supplement)

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

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

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

Mountain Rose Apples, Tokyo Turnips, Piedmont Hazelnuts,  
and Kendall Farms Crème Fraîche

### NANTUCKET BAY SCALLOPS "À LA PLANCHA"\*

Brussels Sprouts, Smoked Celery Root Purée,  
and "Sauce Suprême"

### "CARNAROLI RISOTTO BIOLOGICO"

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

### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Black Trumpet Mushrooms, Molokai Yams,  
and Crispy Kale Sprouts

### 100 DAY DRY-AGED BEEF RIB-EYE\*

"Dégustation de Pommes de Terre," Wilted Arrowleaf Spinach,  
and "Sauce Bordelaise"  
(100.00 supplement)

### KAFFIR LIME LAYER CAKE

Frozen Banana Custard, Coconut "Mochi," Calamansi Marshmallow,  
and Golden Pineapple

PRIX FIXE 225.00  
SERVICE INCLUDED

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