

# per se

## SALON TASTING MENU

March 14, 2020

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Santa Barbara Sea Urchin, Hawaiian Hearts of Peach Palm,  
Granny Smith Apples, and Persian Cucumbers  
(60.00 supplement)

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### CRISPY FUERTE AVOCADO

Slow-Cooked Egg Yolk, Marinated Salsify Root,  
and Charred Welsh Onions

### HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

"Demi-Sec" Ruby Beets, Pickled Celery Branch, Rye "Tuile,"  
and Spicy Mustard Condiment

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### BUTTER-POACHED MAINE LOBSTER

"Spätzle," Morel Mushrooms, Sunchoke Cream,  
and "Sauce Bordelaise"

### HAND-CUT "TAGLIATELLE"

Aged Parmesan and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### SNAKE RIVER FARMS KUROBUTA PORK LOIN\*

"Pommes Purée," Cocktail Artichokes,  
Petite Lettuce, and Calabrian Chili Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

French White Asparagus, Scallion "Mousseline,"  
and Szechuan Peppercorn "Mignonnette"  
(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