

# per se

SALON TASTING MENU

August 28, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Hiramasa "Tartare," Squid Ink Tempura, Hass Avocado,  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Broccoli Purée, Crimson Belle Nectarines,  
Puffed Quinoa, and Spiced Cashews

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Slow-Roasted Beets, Compressed Celtuce,  
Poached Maine Blueberries, and Oat "Tuile"

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MAINE SEA SCALLOP "POÊLÉE"\*

Cocktail Artichokes, Fennel "Tapenade,"  
Picholine Olives, and "Puttanesca"

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ELYSIAN FIELDS FARM LAMB\*

Crispy Chickpeas, Lemon Cucumbers,  
and Za'atar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Norwich Meadows Farm Potatoes, Jimmy Nardello Peppers,  
Pickled Ramps, and Frisée Lettuce  
(100.00 supplement)

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"CRÈME NOYAUX"

K+M "Hacienda Victoria" Chocolate "Marquise," Saffron Cordial,  
and Diane St. Clair's Animal Farm Butter Ice Cream

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PRIX FIXE 195.00  
SERVICE INCLUDED