# per se

SALON TASTING MENU

September 7, 2018

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"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL KALUGA CAVIAR*
Citrus-Cured Kanpachi, Soybean "Panna Cotta,"
and Greengage Plums
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Compressed Cucumbers, Frog Hollow Farm Peaches, Pickled Green Peanuts,
and Toasted Sesame Seed Coulis

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Black Mission Figs, Young Fennel,
and Crispy Red Onions

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"PAVÉ" OF MONTAUK BLACK SEA BASS
Razor Clams "à la Plancha," Cocktail Artichokes,
Marinated Blush Tomatoes, and Italian Parsley "Panade"

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PRIME RIB OF ELYSIAN FIELDS FARM LAMB*
"Cassoulet," of Pole Beans, Herb-Crusted Summer Squash,
and Greenmarket Basil

100 DAY DRY-AGED BEEF RIB-EYE*
Hobbs Shore's Bacon, Chanterelle Mushrooms,
Braised Caraflex Cabbage, and "Steak Sauce"
(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

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