

# per se

## SALON TASTING MENU

August 31, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Sea Urchin "Royale," Celery Branch "Ribbons,"  
Sweet Corn, and Brioche "Croûtons"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Cucamelons, The French Laundry Garden Melons,  
Pickled Peanuts, and Ginger "Nuage"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Oat "Tuile," Wild Maine Blueberries,  
Hakurei Turnips, and Greek Yogurt

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### "PAVÉ" OF MONTAUK GOLDEN TILEFISH

Cocktail Artichokes, Charred Scallions,  
and "Barigoule" Emulsion

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### ELYSIAN FIELDS FARM LAMB\*

Snug Harbor Heritage Farm Peppers, Roasted Carrots,  
Petite Lettuces, and "Sauce Pimentón"

### "PAVÉ" OF MIYAZAKI WAGYU\*

Marble Potato "Mille-Feuille," Chanterelle Mushrooms,  
Pearl Onions, 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