

# 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\*

Coddled Pullet Egg, Hobbs Shore's Bacon, Toasted Brioche,  
and Pickled Pearl Onions  
(60.00 supplement)

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SALAD OF NORWICH MEADOWS FARM BEETS  
Celtuce "Ribbons," California Pistachios, Hass Avocado,  
and Horseradish Crème Fraîche

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Turnips, Poached Blueberries,  
Mama Yi's Sorrel, and Greek Yogurt

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### "PAVÉ" OF MONTAUK GOLDEN TILEFISH

Hand-Cut "Capellini," Crispy Artichokes,  
and Parsley-Garlic Emulsion

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### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Chanterelle Mushrooms, Glazed Carrots, Wilted Pea Leaves,  
and "Sauce Bordelaise"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Marble Potatoes, Jimmy Nardello Peppers,  
Preserved 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

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