

# per se

## SALON TASTING MENU

September 22, 2019

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### "OYSTERS AND PEARLS"

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

### CAULIFLOWER "PANNA COTTA"

Brioche "Melba," Island Creek Oyster Glaze,  
and Royal Ossetra Caviar\*  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Damson Plums, Compressed Celtuce, Spiced Cashews,  
and Preserved Ginger "Chiffon"

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

Candy Snap Grapes, Virginia Peanuts,  
Celery Branch, and Greek Yogurt

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### "SASHIMI" OF JAPANESE HIRAMASA\*

Easter Egg Radishes, Hass Avocado, Genovese Basil Oil,  
and Summer Melon "Vierge"

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### ELYSIAN FIELDS FARM LAMB "SELLE D'AGNEAU"\*

Marinated Cocktail Artichokes, Habanada Peppers,  
Romano Bean "Paquet," and "Jus D'Agneau"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Matsutake Mushroom Cream, Sweet Carrot Purée,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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### K+M "NICARAGUA" CHOCOLATE "CRÉMEUX"

Caramelized White Chocolate Toffee, Gosling's Black Seal Rum,  
Okinawa Sugar, and Redlands Passion Fruit

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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