

per se

SALON TASTING MENU

April 28, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Holland White Asparagus, and "Sauce Maitaise"
(60.00 supplement)

"TARTARE" OF SPRING BRASSICAS

Pearl Onions, Toasted Pinenuts, and Burgundy Mustard

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Brooks Cherries, Petite Scallions, and Piedmont Hazelnut Butter

CONFIT FILLET OF MEDITERRANEAN LUBINA

Pickled Celeriac, Celery Branch and Pistachio Buerre Blanc

ELYSIAN FIELDS FARM LAMB*

Kandarian Family Farm Farro, Red Cabbage,
Sweets Carrot "Buttons," and Italian Capers

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Rissolées," Green Asparagus, "Piperade,"
and Pimentón Jus
(100.00 supplement)

MALTED BANANA "MILLE-FEUILLE"

Spiced Sherry Caramel, Passion Fruit Jam,
"Arlettes," and Milk Chocolate Ice Cream

+

PRIX FIXE 195.00
SERVICE INCLUDED

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