per se

SALON TASTING MENU

June 10, 2018

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

ROYAL KALUGA CAVIAR*
Pastrami-Cured Shima Aji, Petite Onions, Brioche Melba,
and Horseradish Crème Fraîche
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"
California Nectarines, Persian Cucumbers, Fuerte Avocado,
and Preserved Ginger Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Marinated Young Fennel, Marcona Almonds, Ruby Beet Purée,
and Macerated Blueberries

GREEN WALK HATCHERY GOLDEN RAINBOW TROUT*
Peanut Potatoes, Compressed Radishes,
and Mustard Seed Vinaigrette

SADDLE OF ELYSIAN FIELDS FARM LAMB*
Butter-Poached Morel Mushrooms, Norwich Meadows Farm Broccoli Florettes,
Crispy Garlic Scapes, and Scallion "Mousseline"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Oregon Cèpes, Snow Pea "Émincé," Toasted Sesame,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

MAST BROTHERS CHOCOLATE MOUSSE
Gianduja "Crème Chantilly," Poached Brooks Cherries,
and Black Cocoa "Pâte de Fruit"

PRIX FIXE 195.00
SERVICE INCLUDED

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