per se

SALON TASTING MENU

June 16, 2018

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

ROYAL KALUGA CAVIAR*
Benton's Bacon "Pain Perdu," Slow-Cooked Pullet Egg Yolk, and "Soubise"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS
Celery Branch, Fuerte Avocado Purée, Toasted Pistachios,
and Green Chartreuse Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS
California Nectarines, Young Fennel Bulb, Pearson Farm Pecans,
and Elderflower Gastrique

TEMPURA-FRIED SOFT-SHELL CRAB
Pickled White Mulberries, Compressed Persian Cucumbers,
Snow Peas, and Yuzu-Brown Butter "Vierge"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

---

48 HOUR-BRAISED BEEF SHORT RIB
Marble Potatoes, Shishito Pepper "Aïoli,"
Sungold Tomatoes, and Pimentón Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Morel Mushrooms, Wilted Arrowleaf Spinach,
Crispy Garlic Scapes, and "Steak Sauce"
(100.00 supplement)

"VICTORIA SANDWICH"
Poached Harry's Berries "Mara des Bois," Strawberry Meringue,
and Crème Fraîche Sherbet

PRIX FIXE 195.00
SERVICE INCLUDED

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