per se

SALON TASTING MENU

June 22, 2018

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

ROYAL KALUGA CAVIAR*
Fuerte Avocado Mousse, Brioche Melba, and Pistachio Oil
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM KOHLRABI
Ruby Beets, Summer Pole Beans, Frisée Lettuce and "Ranch Dressing"

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
GREEN ASPARAGUS, PICKLED WHITE STRAWBERRY RELISH,
Pearson Farm Pecans, and "Beurre Noisette"

FILLET OF MONTAUK SEA BREAM
Persian Cucumbers, Compressed Cherry Belle Radishes,
Welsh Onions, and Horseradish "Vierge"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*
Pattypan Squash Confit, Cocktail Artichokes,
Crispy Garlic, and "Anchoïade"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
"Pommes Écrasées," Bone Marrow, and "Gastrique Béarnaise"
(100.00 supplement)

"VICTORIA SANDWICH"
Poached Harry's Berries "Mara des Bois," Swiss Meringue,
and Persian Lime "Mousseline"

PRIX FIXE 195.00
SERVICE INCLUDED

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