per se

SALON TASTING MENU

July 9, 2018

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

ROYAL KALUGA CAVIAR*
Hiramasa "Tartare," Hokkaido Sea Urchin Vinaigrette,
and Finger Lime Gelée
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS
Fuerte Avocado Mousse, Puffed Quinoa, Snow Peas,
and Lemon Verbena

HUDSON VALLEY MOULARD DUCK FOIE GRAS
per se Granola, Harry's Berries "Mara des Bois,"
Marinated Fennel, and Greek Yogurt

CONFIT FILLET OF BAKER RIVER SOCKEYE SALMON*
Summer Squash, Sungold Tomatoes, and Petite Basil

TOASTED "DITALINI"
"Cuisse de Volaille" and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
Crispy Sweetbreads, New Potatoes, Yellow Corn,
and Black Truffle Madeira Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Sweet Pepper-Braised Romano Beans, Cauliflower Florettes,
and Armando Manni Extra Virgin Olive Oil
(100.00 supplement)

"SAVARIN AU RHUM"
Tellicherry Peppercorn "Crème Diplomate,"
Yellow Peach Compote, and Daylily Jelly

PRIX FIXE 195.00
SERVICE INCLUDED

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