per se

SALON TASTING MENU

July 27, 2018

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

ROYAL KALUGA CAVIAR*
"Feuille de Brick," Summer Melons, Lovage Oil,
and Champagne "Granité"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"
Andy's Orchard Nectarines, California Pistachios,
and Compressed Celtuce

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Pumpernickel Melba, Petite Welsh Onions,
and Green Tomato "Chow Chow"

SAUTÉED FILLET OF MONTAUK GOLDEN TILEFISH
Norwich Meadows Farm Squash, Picholine Olive Rings,
Marinated Tomatoes, and Noilly Prat "Beurre Blanc"

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

BACON-WRAPPED MARCHO FARMS VEAL*
Charred Romano Beans, Glazed Sweet Corn,
and "Ranch Dressing"

"PAVÉ" OF MIYAZAKI WAGYU*
"Pommes Rissolées," Wilted Arrowleaf Spinach,
Roasted Carrots, and "Sauce Bordelaise"
(100.00 supplement)

"SAVARIN AU RHUM"
Persian Lime "Crème Diplomate," Locust Grove Apricot Compote,
and Madagascar Vanilla Bean 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