

per se

SALON TASTING MENU

October 14, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hen Egg "Terrine," Brioche Melba,
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

Serrano Ham, Compressed Greenmarket Radishes,
Moroccan Olives, and Aged Balsamic Vinegar

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Green Tomato "Chow Chow,"
and Toasted Pistachios

BUTTER-POACHED CALIFORNIA SPINY LOBSTER

"Gnocchi à la Parisienne," Melted Caraflex Cabbage,
and Horseradish-Scented Crème Fraîche

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Braised Swiss Chard "Subric," Cauliflower Florettes,
and Snug Harbor Heritage Farm Sweet Peppers

100 DAY DRY-AGED BEEF RIB-EYE*

Yukon Gold Potatoes, Oregon Cèpe Mushrooms,
Watercress Purée, and "Steak Sauce"
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Candied Ginger Root,
and Macerated Phillips Farm Raspberries

PRIX FIXE 195.00

SERVICE INCLUDED

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