

per se

SALON TASTING MENU

October 15, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Crispy "Spätzle," Petite Onions,
and Smoked Cabbage "Vichyssoise"
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED BELGIAN ENDIVE

Brown Butter "Panade," Roasted Banana Purée,
Toasted Almonds, and Yuzu Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Fuyu Persimmons, California Pistachios,
Brussels Sprouts, and Ruby Beet "Pudding"

SCOTTISH LANGOUSTINES

Molokai Sweet Potatoes, Sunflower Seeds,
French Leeks, and Vadouvan Curry Emulsion

ANSON MILLS WHITE CORN GRITS

"Parmigiano-Reggiano," Buttermilk-Fried "Ris de Veau,"
and Shaved White Truffles from Alba
(175.00 supplement)

SADDLE OF ELYSIAN FIELDS FARM LAMB*

Sweet Carrots, Wild Mushrooms, Hakurei Turnips,
and "Sauce Navarin"

"PAVÉ" OF MIYAZAKI WAGYU*

Yukon Gold Potatoes, Matsutake Mushrooms,
Watercress Coulis, 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