

per se

SALON TASTING MENU

October 28, 2018

"OYSTERS AND PEARLS "

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

ROYAL KALUGA CAVIAR*

"Everything Bagel," Petite Onions, and Smoked Sablefish "Rillettes"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

Serrano Ham, English Walnuts, "Fiore Sardo,"
and Aged Balsamic Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Chestnuts, Salsify Root, Honey-Poached Cranberries,
and Orange-Scented Yogurt

CHARCOAL-GRILLED SPANISH MACKEREL

Montauk Longfin Squid, Meyer Lemon Confit,
and "Escabèche"

HAND-CUT "TAGLIATELLE "

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
and "Beurre Noisette"
(175.00 supplement)

HERB-ROASTED MARCHO FARMS "JOUÉ DE VEAU"

Ají Dulce Peppers, Marinated Romano Beans,
Cauliflower Florettes, and "Gremolata"

"PAVÉ" OF MIYAZAKI WAGYU*

"Ris de Veau," Glazed Broccoli, "Pommes Purée,"
and "Sauce Bordelaise"
(100.00 supplement)

K+M CHOCOLATE "MARQUISE"

Pickled Honeynut Squash, Caramelized Sorghum,
and Crème Fraîche Sherbet

PRIX FIXE 195.00
SERVICE INCLUDED

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