per se

SALON TASTING MENU

December 5, 2018

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

ROYAL KALUGA CAVIAR*
Dungeness Crab "Tart," Petite Onions,
and Hobbs Shore's Bacon
(60.00 supplement)

"POIREAUX À LA VINAIGRETTE"
Crispy Sunchokes, Glazed Satsuma Mandarins,
Meiwa Kumquats, and Piedmont Hazelnuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Slow-Roasted Beets, California Pistachios,
Quince Mustard, and Buckwheat "Tuile"

MAINE DIVER SCALLOP*
Serrano Ham, Norwich Meadows Farm Kohlrabi,
and Grilled Caraflex Cabbage

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

48 HOUR-BRAISED SHORT RIB
"Ragoût" of Lentils, Hakurei Turnips,
and Cardoons "à la Grecque"

"PAVÉ" OF MIYAZAKI WAGYU*
"Pommes Purée," Caramelized Cipollini Onions,
Wilted Swiss Chard, and "Steak Sauce"
(100.00 supplement)

SPICED MOLÉ "MARQUISE"
Tequila-Poached Raisins, Banana Crème Fraîche Mousse,
and Double Cream 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