per se

SALON TASTING MENU

December 20, 2018

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

ROYAL KALUGA CAVIAR*
Maine Sea Scallop "Boudin," Fines Herbes,
and "Crème de Homard"
(60.00 supplement)

CHARCOAL-GRILLED NORWICH MEADOWS FARM CARROTS
Lacinato Kale, Cerignola Olives, Toasted Pine Nuts,
and Green Garlic "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Winter Chicories, Pickled Crosnes, Cranberry Marmalade,
and Black Winter Truffle Coulis

MONTAUK TAUTOG
Fork-Crushed Potatoes, Caraflex Cabbage,
and Ruby Beet Butter

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*
Glazed Rutabaga, Tokyo Turnips,
Celery Root, and "Sauce Navarin"

"PAVÉ" OF MIYAZAKI WAGYU*
Arrowleaf Spinach "Gratin," Pearl Onions,
and "Béarnaise Gastrique"
(100.00 supplement)

K+M "NICARAGUA" DARK CHOCOLATE TORTE
per se Oyster Crackers, Double Cream Ice Cream,
and Marcona Almond "Feuille Craquante"

PRIX FIXE 195.00
SERVICE INCLUDED

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