

per se

SALON TASTING MENU

January 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hobbs Shore's Bacon, Toasted Brioche,
and Oyster "Cream"
(60.00 supplement)

SALAD OF SLOW-ROASTED SWEET CARROTS

Thompson Grapes, Preserved Aji Dulce Peppers,
and Sunflower Seed Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch "Ribbons," Spicy Mustard Condiment,
Candied English Walnuts, and Cornichon Relish

CALIFORNIA SPINY LOBSTER

Kohlrabi "Capellini," Roasted Pumpkin Seeds,
and Red Cabbage Jus

SOFT-SCRAMBLED FOUR STORY HILL FARM HEN EGG

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Marble Potatoes, Marinated Cocktail Artichokes,
French Leeks, and "Tonnato" Emulsion

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Black Trumpet Mushroom "Pain Perdu," Caramelized Shallots,
Kale Sprouts, and Red Wine Vinegar Sauce
(100.00 supplement)

ASSORTMENT OF DESSERT

Fruit, Chocolate, Ice Cream, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

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