

per se

SALON TASTING MENU

January 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Fluke "Carpaccio," Toasted Pine Nuts, Finger Lime,
and Armando Manni Extra Virgin Olive Oil "Jam"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Asian Pear, Compressed Friseline, English Walnuts,
and Aged Balsamic Vinegar

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Ruby Beet "Parisiennes," Crispy Red Onions,
Cornichon Relish, and Burgundy Mustard

CHARCOAL-GRILLED PACIFIC SABLEFISH

Winter Radishes, Roasted Sesame Coulis,
and Mandarinquat Gastrique

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON*

Sweet Potato Confit, Broccoli Florettes,
Thompson Grapes, and "Sauce Bordelaise"

MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Cabot Cheddar,
French Leeks, and "Steak Sauce"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, 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