

per se

SALON TASTING MENU

February 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Feuille de Brick" Tuile, Crispy Brussels Sprouts,
and Chocolate-Hazelnut Emulsion
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Caramelized Belgian Endive, Thompson Grapes,
Marcona Almonds, and "Beurre Noisette"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Sour Cherries, Pumpernickel "Streusel,"
and Whole Grain Mustard

CHARCOAL-GRILLED PACIFIC ABALONE

Wilted Broccoli Rabe, Swikard Family Farm Eureka Lemon,
and Shellfish Bisque

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM LAMB*

Tokyo Turnips, Toasted Pistachios,
and Red Cabbage Gastrique

100 DAY DRY-AGED BEEF RIB-EYE*

Cinco Jotas Ibérico Ham, "Pommes Fondant,"
Cocktail Artichokes, and "Sauce Bordelaise"
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, per se Oyster Crackers,
and Equator Coffee Buttercream

PRIX FIXE 225.00
SERVICE INCLUDED

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