

per se

SALON TASTING MENU

February 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yellowfin Tuna, Paprika-Scented "Feuille de Brick,"
Celery Branch, and Slow-Cooked Hen Egg
(60.00 supplement)

ROASTED TOKYO TURNIPS

Green Garlic, Candied Virginia Peanuts,
and Preserved Ginger Gastrique

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Poached Sour Cherries, California Pistachios,
and Ruby Beet Purée

BUTTER-POACHED SPINY LOBSTER

Geechie Boy Mills Freekeh, Crispy Kale Sprouts,
and Pickled Aji Dulce Peppers

MARINA DI CHIOGGIA PUMPKIN "RISOTTO"

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

ELYSIAN FIELDS FARM LAMB*

"Pommes Rissolées," Savoy Cabbage "Rôti à la Broche,"
and "Jus d'Agneau"

100 DAY DRY-AGED BEEF RIB-EYE*

Swiss Chard "Subric," Forest Mushrooms,
and Bone Marrow Vinaigrette
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, per se Oyster Cracker,
and Marcona Almond Buttercream

PRIX FIXE 225.00
SERVICE INCLUDED

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