per se

SALON TASTING MENU

February 3, 2019

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

ROYAL KALUGA CAVIAR*
Citrus-Cured Hamachi, Japanese Bonito Gelée,
and Virginia Peanuts
(60.00 supplement)

SALAD OF SALT-BAKED PARSNIPS
Compressed Granny Smith Apples, Charred Pearl Onions,
and Piedmont Hazelnut "Butter"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Thompson Grapes, Marinated Savoy Cabbage, Toasted Pistachios,
and Spicy Mustard Condiment

WILD PORTUGUESE ROUGET "EN CROÛTE D'ÉCAILLES"
Winter Radishes, Marcona Almonds,
and Oro Blanco Grapefruit

MARINA DI CHIOGGIA PUMPKIN "RISOTTO"
Chestnut Confit, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*
Black Trumpet Mushrooms, Caramelized Green Garlic,
Glazed Sweet Carrots, and Rosemary-Balsamic Jus

MIYAZAKI WAGYU*
"Morilles Farcies," Brussels Sprouts,
"Pommes Purée," and "Steak Sauce"
(100.00 supplement)

"GÂTEAU OPÉRA"
K+M "Nicaragua" Chocolate Mousse, per se Oyster Cracker,
and Double Cream Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED

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