

per se

SALON TASTING MENU

February 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Ankimo "Royale," Sea Bean "Lavash,"
and Preserved Ginger
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Broccolini Florettes, Marcona Almonds,
and Meyer Lemon Confit

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Young Fennel, Pear-Chocolate Emulsion,
and Crispy Oat Tuile

MONTAUK SILVER HAKE "RAVIOLO"

Marinated Cauliflower, Piedmont Hazelnuts,
Picholine Olives, and Red Pepper Gastrique

"CARNAROLI RISOTTO BIOLOGICO"

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

SADDLE OF BROKEN ARROW RANCH ANTELOPE*

Parmesan "Pain Perdu," Pickled Celery Branch,
and "Sauce Navarin"

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Duchesse," French Leeks,
and Hobbs Shore's Bacon
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Hacienda Victoria" Chocolate Mousse, Candied Chestnuts,
and per se Oyster Cracker

PRIX FIXE 225.00
SERVICE INCLUDED

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