

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*

Soft-Scrambled Ameraucana Hen Egg and Brioche "Soldiers"
(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
Piedmont Hazelnuts, Prune-Armagnac Jam,
Ruby Beets, and Black Winter Truffle Gelée

HERB-ROASTED PACIFIC ABALONE

Forest Mushrooms, Sweet Carrots,
and "Crème de Champignons"

"CARNAROLI RISOTTO BIOLOGICO"

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

PRIME RIB OF ELYSIAN FARMS LAMB*

"Collier d'Agneau," Charred Eggplant, Green Garlic "Pesto,"
and Armando Manni Extra Virgin Olive Oil

"PAVÉ" OF MIYAZAKI WAGYU*

Hasselback Potatoes, Cabot Cheddar, French Leeks,
and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED