

per se

SALON TASTING MENU

February 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Pommes Paillasson," Bangs Island Mussel "Royale,"
and Italian Parsley
(60.00 supplement)

SLOW-ROASTED NORWICH MEADOWS FARM BEETS

Compressed Granny Smith Apples, Persian Cucumbers,
Candied Cashews, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Bartlett Pears, Winter Chicories, English Walnuts,
and Bitter Chocolate Emulsion

"SASHIMI" OF MONTAUK FLUKE*

Hawaiian Hearts of Peach Palm, Silk Road Nectarines,
Toasted Sesame Coulis, and Japanese Bonito Gelée

"CARNAROLI RISOTTO BIOLOGICO"

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

MARCHO FARMS VEAL RIB-EYE "RÔTI À LA BROCHE"*

Sunchoke "Rösti," Black Trumpet Mushrooms,
Caramelized Green Garlic, and Marsala Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Red Pepper "Pain Perdu," Picholine Olives,
Gem Lettuces, and "Jus de Veau"
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Hacienda Victoria" Chocolate Mousse, Candied Chestnuts,
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