

per se

SALON TASTING MENU

February 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Slow-Cooked Hen Egg, "Pain de Campagne,"
and Hass Avocado
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Persian Cucumbers, Meiwa Kumquats,
and Caramelized Sunchoke Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarine, Hakurei Turnips, Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Jasmine Rice, Marcona Almonds,
and Coconut "Mousseline"

MARINA DI CHIOGGIA PUMPKIN "RISOTTO"

Parmesan Mousse and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SALMON CREEK FARM PORK BELLY

Granny Smith Apple "Fondant," Pickled Red Cabbage,
and Cipollini Onions

"PAVÉ" OF MIYAZAKI WAGYU*

"Pommes Paillason," Black Trumpet Mushrooms,
Wilted Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

SUMO MANDARIN AND MASCARPONE TRIFLE

"Demi-Sec" Blood Oranges, Lime-Scented Mandarinquats,
Pistachio "Pralines Vertes"

PRIX FIXE 225.00

SERVICE INCLUDED

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