

per se

SALON TASTING MENU

February 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Brown Trout "Rillettes," Buckwheat "Crêpe,"
and Horseradish Crème Fraîche
(60.00 supplement)

"POIREAUX À LA VINAIGRETTE"

"Pain de Campagne," Winter Radishes, Marcona Almonds,
and Black Winter Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Pickled Beets, Virginia Peanuts, and Granny Smith Apple "Mostarda"

CITRUS-CURED AUSTRALIAN HIRAMASA*

Hakurei Turnips, Fresno Chilis,
and Hass Avocado Mousse

"CARNAROLI RISOTTO BIOLOGICO"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Compressed Chicories, Piedmont Hazelnuts,
Sunchoke Cream, and Rosemary-Balsamic Jus

MIYAZAKI WAGYU*

"Pommes Paillason," Dry-Aged Beef "Tataki," Broccoli Florettes,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

LEMON AND MASCARPONE "TRIFLE"

Lime-Scented Kumquats, Pistachio "Praline Vert,"
and "Demi-Sec" Blood Oranges

PRIX FIXE 225.00

SERVICE INCLUDED

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