

per se

SALON TASTING MENU

February 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Persian Cucumbers,
Nori "Lavash," and Yuzu Crème Fraîche
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED SUNCHOKES
Serrano Ham, Oro Blanco Grapefruit, Treviso Radicchio,
and Pine Nut Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Asian Pear, Fennel Bulb, Virginia Peanuts,
and Bitter Chocolate Emulsion

"PAVÉ" OF MEDITERRANEAN LUBINA

Morel Mushrooms, Sweet Carrots, Pea Shoot Purée,
and "Sauce Vin Jaune"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

Caramelized Green Garlic, Gem Lettuces,
and "Sauce Choucroute"

MIYAZAKI WAGYU*

Brussels Sprouts, Hakurei Turnips, Scallion "Mousseline,"
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

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