

per se

SALON TASTING MENU

March 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Dungeness Crab, Espelette "Lavash,"
and Scallion "Glaçage"
(60.00 supplement)

CHARCOAL-GRILLED FINGERLING POTATOES

Petite Radishes, Caramelized Green Garlic, Cornichon Relish,
and Preserved Aji Dulce Peppers

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thompson Grapes, Celery Branch Salad, Peanut Brittle
and Pink Peppercorn Yogurt

HERB-CRUSTED HAWAIIAN ABALONE

Roasted Ruby Beets, Noilly Prat "Beurre Blanc,"
French Leeks, and "Mousseline Choron"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Ragoût" of Morel Mushrooms and Fava Beans, Forest Mushroom "Tortellini,"
and "Gastrique Paloise"

100 DAY DRY-AGED BEEF RIB-EYE*

Bone Marrow "Pain Perdu," Cocktail Artichokes,
Gem Lettuce, and Pimentón Jus
(100.00 supplement)

TOASTED CASHEW LAYER CAKE

Grilled Golden Pineapple, Coconut-Chateau Purée,
Petite Cilantro, and Salted Caramel Ice Cream

PRIX FIXE 225.00

SERVICE INCLUDED

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