

per se

SALON TASTING MENU

March 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Compressed Snap Dragon Apples,
Marcona Almonds, and Espelette-Scented "Lavash"
(60.00 supplement)

"PEAS AND CARROTS"

Hawaiian Hearts of Peach Palm, English Peas,
Sweet Carrots, and Celuce Oil

"GATEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CITRUS-CURED MONTAUK FLUKE*

Tokyo Turnips, Pickled Kumquats,
and White Asparagus "Vierge"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

Crispy "Spätzle," Grilled Savoy Cabbage,
Forest Mushrooms, and "Soubise"

100 DAY DRY-AGED BEEF RIB-EYE*

"Escargots à la Bourguignonne," Cocktail Artichokes,
Wilted Arrowleaf Spinach, and "Sauce Diane"
(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