

per se

SALON TASTING MENU

March 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hen Egg "Crêpe," Serrano Ham,
and Wilted Arrowleaf Spinach
(60.00 supplement)

SALAD OF WINTER RADISHES

Hawaiian Hearts of Peach Palm, Hass Avocado Mousse,
Virginia Peanuts, and Tamari

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Silk Road Nectarine "Mostarda," Pearson Farm Pecans,
Tokyo Turnips, and Tellicherry Peppercorn

WILD PORTUGUESE SEA BREAM

"Pain de Campagne," Chandler Pomelo,
and Picholine Olives

"CARNAROLI RISOTTO BIOLOGICO"

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

MILK-FED YORKSHIRE PORCELET

Glazed White Asparagus, English Peas,
and Scallion "Mousseline"

MIYAZAKI WAGYU*

Sweet Potato Purée, Marcho Farms "Ris de Veau,"
Braised Lacinato Kale, and "Sauce Bordelaise"
(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