

per se

SALON TASTING MENU

March 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Dungeness Crab, Poularde Egg Omelette,
and Frisée Lettuce
(60.00 supplement)

SALAD OF HOLLAND WHITE ASPARAGUS

Brioche "Croûton," Winter Radishes,
and "Sauce Hollandaise"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarine, Young Fennel Bulb,
and Piedmont Hazelnut Purée

HERB-ROASTED MEDITERRANEAN LUBINA

"Ragoût" of Green Lentils, Sweet Carrots,
and Parsnip "Beurre Blanc"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

Black Trumpet Mushroom "Panade," Garnet Yam,
and Toasted Pine Nuts

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato, Wilted Arrowleaf Spinach,
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