

per se

SALON TASTING MENU

March 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Montauk Sea Scallop "Tartare," Pickled Pearl Onions,
Hass Avocado, and Espelette-Scented "Lavash"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm Carrots, Celery Branch,
Meyer Lemon, and Carrot Top "Pesto"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Poached Apricots, Marcona Almonds,
and Fennel "Tapenade"

MAINE SEA SCALLOP*

Black Trumpet Mushrooms, Savoy Cabbage,
and "Sauce Suprême Rouge"

"CARNAROLI RISOTTO BIOLOGICO"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

Brussels Sprouts "Émincé," Granny Smith Apples,
Parsnip Purée, and "Sauce Dijonnaise"

100 DAY DRY-AGED BEEF RIB-EYE*

"Gnocchi à la Parisienne," English Peas, and "Soubise"
(100.00 supplement)

TOASTED CASHEW LAYER CAKE

Grilled Golden Pineapple, Coconut-Rum Purée,
and Kaffir Lime 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