

per se

SALON TASTING MENU

March 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick" Tuile, Smoked Trout "Rillettes,"
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

CHARCOAL-GRILLED FINGERLING POTATOES

Broccoli Florettes, Winter Radishes,
and Slow-Cooked Hen Egg Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Celery Root "Pastrami," Silk Road Nectarines,
and Candied Virginia Peanuts

"PAVÉ" OF MEDITERRANEAN LUBINA

Roasted Ramp Bulbs, Wilted Spigarello,
Cauliflower Cream, and "Sauce Nantua"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Morel Mushrooms, Norwich Meadows Farm Sweet Carrots,
Brussels Sprouts, and Vin Jaune Emulsion

MIYAZAKI WAGYU*

Black Trumpet Mushrooms, Artichoke "Gratin,"
"Creamed Spinach," and Marsala Jus
(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