

per se

SALON TASTING MENU

March 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Hen Egg "Crêpe," Persian Cucumbers,
and Preserved Horseradish
(60.00 supplement)

"VELOUTÉ D'ASPERGES BLANCHES"

Hawaiian Hearts of Peach Palm, Celery Branch "Ribbons,"
Piedmont Hazelnuts, and Black Winter Truffle Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TART"

Poached Rhubarb, Purple Top Turnips, Candied English Walnuts,
and Kendall Farms Crème Fraîche

CHARCOAL-GRILLED PACIFIC ABALONE

Ají Dulce Peppers, Caramelized Green Garlic,
and Carrot Top "Pesto"

HAND-CUT "TAGLIATELLE"

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

MILK-FED YORKSHIRE PORCELET

Flowering Broccoli, Anson Mills Farro Verde, Spiced Peanuts,
and Szechuan Peppercorn "Mignonnette"

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Anna," Wilted Arrowleaf Spinach,
and "Champignon De Paris"
(100.00 supplement)

"PAIN PERDU À LA CANELLE"

Whipped Burnt Honey, Spiced Apple Butter,
and Double Cream 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