

per se

SALON TASTING MENU

March 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Brioche Melba,
and Holland White Asparagus
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED SUNCHOKES

Winter Radishes, Green Garlic, Toasted Pine Nuts,
and Meyer Lemon Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Poached Rhubarb, Young Fennel Bulb, California Pistachios,
and "Beurre Noisette"

"PAVÉ" OF HERB-ROASTED ATLANTIC MONKFISH

Morel Mushrooms, Glazed Sweet Carrots, Wilted Pea Shoots,
and "Sauce Bordelaise"

HAND-CUT "TAGLIATELLE"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Hobbs Shore's Bacon, "Creamed Spinach,"
Tokyo Turnips, and "Ranch Dressing"

MIYAZAKI WAGYU*

Corned Beef "Pierogi," Ruby Beets,
Savoy Cabbage, and "Jus de Veau"
(100.00 supplement)

"PAIN PERDU À LA CANNELLE"

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