

per se

SALON TASTING MENU

March 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Pearl Onions, Rye "Wisps,"
and Preserved Horseradish
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

English Peas, Pickled Ramps, Marcona Almonds,
and Serrano Ham Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hakurei Turnips, Rhubarb "Pâte de Fruit,"
and California Pistachios

MONTAUK FLUKE "TARTARE"*

Espelette-Scented "Lavash," Wild Wood Sorrel,
and Nantes Carrot "Aïoli"

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Morel Mushrooms, Caramelized Green Garlic,
and Aged Bourbon Jus

MIYAZAKI WAGYU*

Crispy Bone Marrow, Roasted White Asparagus,
Miner's Lettuce, and "Sauce Foyot"
(100.00 supplement)

RED WINE-POACHED BARTLETT PEAR

Olive Oil Pound Cake, Double Cream Ice Cream,
and Candied Mandarinquats

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness