

per se

SALON TASTING MENU

March 24, 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 "Crisps,"
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF PETITE LETTUCES

Persian Cucumbers, Tomato Confit, Pickled Ramps,
and "Green Goddess" Dressing

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

WILD PORTUGUESE "LOUP DE MER"

Red Russian Kale, Sunchoke "Relish," Marcona Almonds,
and Oro Blanco Grapefruit

HAND-CUT "TAGLIATELLE"

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

BROKEN ARROW RANCH ANTELOPE*

Cocktail Artichokes, Jingle Bell Peppers,
Cauliflower Purée, and "Gremolata"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Fondant," Glazed Broccoli, Torpedo Shallot,
and "Gastrique Béarnaise"
(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