

per se

SALON TASTING MENU

March 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Brown Trout, Green Goddess "Panna Cotta,"
and Compressed Persian Cucumbers
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Granny Smith Apples, Celery Branch "Ribbons,"
and Spiced Macadamia Nuts

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Tokyo Turnips, Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche

MONTAUK GOLDEN TILEFISH "EN PICCATA"

Gulf Shrimp, Fork-Crushed Potatoes, English Peas,
and White Peppercorn Emulsion

MASCARPONE-ENRICHED SWEETBREAD "AGNOLOTTI"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

Glazed Sweet Carrots, Marinated Artichokes,
Petite Lettuces, and "Sauce Barigoule"

100 DAY DRY-AGED BEEF RIB-EYE*

"Tortilla Española," Serrano Ham, Mary's Basil-Fed Snails,
and "Sauce Pimentón"
(100.00 supplement)

BANANA-LIME "MILLE CRÊPE"

Caramelized Honey Marshmallow, Toasted Oat "Flapjack,"
Greek Yogurt 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