

per se

SALON TASTING MENU

March 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green Walk Hatchery Trout "Rillettes," Hen Egg Purée,
and "Everything Bagel" Crumble
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Silk Road Nectarines, Purple Ninja Radishes,
Persian Cucumbers, and Hass Avocado

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Hakurei Turnips,
Pistachio "Dentelle," and "Beurre Noisette"

MONTAUK GOLDEN TILEFISH

"Pommes Rissolées," Pickled Celery Branch,
and San Marzano Tomato Emulsion

MASCARPONE-ENRICHED ANSON MILLS POLENTA

"Cuisse de Poularde," Aged Parmesan,
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Morel Mushrooms, Pea Shoots,
and Whole Grain Mustard

"PAVÉ" OF MIYAZAKI WAGYU*

Caramelized Cipollini Onion, Arrowleaf Spinach,
Sweet Carrots, and "Sauce Bordelaise"
(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