

per se

SALON TASTING MENU

April 5, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Buckwheat "Crêpe,"
Roasted Beets, and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm Radishes, Celery Branch,
Candied Walnuts, and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Rhubarb, Wild Wood Sorrel,
Sweet Carrots, and Pistachio Purée

HERB-CRUSTED MONTAUK MONKFISH

Morel Mushrooms, English Peas,
and "Sauce Bordelaise"

MASCARPONE-ENRICHED ANSON MILLS POLENTA

Soft-Boiled Hen Egg, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN PERSILLADE"*

Glazed Fava Beans, Caramelized Green Garlic,
and Sage-Bergamot Jus

100 DAY DRY-AGED BEEF*

Hobbs Shore's Bacon "Émincé," Yukon Gold Potatoes, Hakurei Turnips,
Broccolini Florettes, and "Steak Sauce"
(100.00 supplement)

WHITE WINE-POACHED BARTLETT PEAR

Pound Cake, Citrus-Scented Lace Cookie
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