

per se

SALON TASTING MENU

April 6, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Celery Branch,
and Piedmont Hazelnut-Chocolate Emulsion
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Oro Blanco Grapefruit, Young Fennel Bulb,
Hass Avocado, and Petite Lettuces

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Watermelon Radishes, Silk Road Nectarines,
and California Pistachios

MONTAUK MONKFISH "ROSSINI"

English Peas, Wilted Ramps,
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*

Black Trumpet Mushrooms, Sacramento Delta Green Asparagus,
and Whole Grain Mustard

100 DAY DRY-AGED BEEF*

Morel Mushrooms, Glazed Thumbelina Carrots, Tokyo Turnips,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

WHITE WINE-POACHED BARTLETT PEAR

Olive Oil Pound Cake, Honey-Oat Ice Cream,
and Citrus-Scented Lace Cookie

PRIX FIXE 225.00

SERVICE INCLUDED

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