

per se

SALON TASTING MENU

April 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Australian Hiramasa, Japanese Bonito Gelée,
and Slow-Cooked Hen Egg
(60.00 supplement)

SALAD OF EASTER EGG RADISHES
Hawaiian Hearts of Peach Palm, Young Fennel,
Niçoise Olives, and Meyer Lemon "Pudding"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Celery Branch "Ribbons," Green Almonds,
and Pink Peppercorn-Scented Greek Yogurt

MONTAUK SEA SCALLOPS "À LA PLANCHA"*

"Petits Pois à la Française," Morel Mushrooms,
and "Sauce Soubise"

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Roasted Ramps, Pearson Farm Pecan "Butter,"
and Green Tomato "Chow Chow"

100 DAY DRY-AGED BEEF RIB-EYE*

Fork-Crushed Potatoes, Caramelized Green Garlic,
Wilted Arrowleaf Spinach, and Red Wine Vinegar Jus
(100.00 supplement)

BANANA-LIME "MILLE CRÊPE"

Snap Dragon Apples, Black Currant "Flapjack,"
Greek Yogurt, and Honey-Oat 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