

per se

SALON TASTING MENU

April 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sablefish "Rillettes," Rye Melba,
and Hen Egg Vinaigrette
(60.00 supplement)

"PEAS AND CARROTS"

Buttermilk "Panna Cotta," Sugar Snap Peas,
Confit Sweet Carrots, and Meyer Lemon

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Wild Fennel,
and Pearson Farm Pecan "Dentelle"

SLOW-COOKED PACIFIC HALIBUT

Black Trumpet Mushrooms, Glazed Fava Beans,
Roasted Ramps, and "Crème de Crustacés"

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Swiss Chard "Subric," Tokyo Turnips,
and Sweet Potato Purée

100 DAY DRY-AGED BEEF RIB-EYE*

Hasselback Potatoes, Broccolini Florettes,
Cipollini Onions, and "Sauce Bordelaise"
(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