

per se

SALON TASTING MENU

May 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rosé Champagne "Granité," Preserved Green Strawberries,
and Whipped Kendall Farms Crème Fraîche
(60.00 supplement)

"SALADE VERTE"

Green Goddess "Panna Cotta," Granny Smith Apples,
Persian Cucumbers, and Fines Herbes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Snug Harbor Heritage Farm Purplette Onions,
and Marcona Almond "Pudding"

"PAVÉ" OF MONTAUK TILEFISH

Sugar Snap Peas, Wilted Ramp Tops, Green Garlic,
and "Crème de Crustacés"

MILK-FED YORKSHIRE PORCELET

King Trumpet Mushrooms "en Escabèche,"
Thumbelina Carrots, and Scallion Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Aligot," Sacramento Delta Green Asparagus,
and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Madagascar Vanilla Bean "Crème Diplômée,"
Candied Citrus, and Navel Orange Sherbet

PRIX FIXE 225.00
SERVICE INCLUDED

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