

per se

SALON TASTING MENU

May 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Espelette Pepper-Scented "Lavash," Japanese Cucumbers,
and Kale "Atoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Peanut Brittle,
Young Fennel Bulb, and Greek Yogurt

MAINE SEA SCALLOP*

Hand-Cut "Ditalini," English Peas, Crispy Parmesan,
and "Sauce Nantua"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Ricotta Dumplings, Garden Mint, Fava Beans,
and Spring Onion Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Twice-Baked Fingerling Potatoes, Cabot Cheddar Mousse,
Broccoli Purée, and "Steak Sauce"
(100.00 supplement)

SWEET CARROT SHERBET

Cocoa-Caraway Crumble, Cream Cheese "Mousseline,"
Golden Pineapple, and Pearson Farm Pecans

PRIX FIXE 225.00
SERVICE INCLUDED

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