

per se

SALON TASTING MENU

May 20, 2019

"OYSTERS AND PEARLS"

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

"POIREAUX À LA VINAIGRETTE"

Petite Carrots, Whole Grain Mustard, Slow-Cooked Hen Egg Purée,
and Black Winter Truffle "Ravigote"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Feuille de Brick," Celery Branch Salad, Sequoia Cherries,
and Piedmont Hazelnuts

"PAVÉ" OF MEDITERRANEAN LUBINA

"Petits Pois à la Française"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Fried Green Tomatoes, Caramelized Spring Garlic,
and "Jarret d'Agneau"

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Rose Turkish Delight,
and Madagascar Vanilla Bean "Crème Diplôme"

PRIX FIXE 225.00
SERVICE INCLUDED

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