

per se

SALON TASTING MENU

May 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hass Avocado "en Gelée," Persian Cucumbers,
and Garden Dill
(60.00 supplement)

BRAISED HOLLAND LEEKS

Harry's Berries Strawberries, Marinated Fennel Bulb,
Toasted Pine Nuts, and Greek Yogurt

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Brooks Cherries, Tokyo Turnips,
and English Walnuts

HERB-ROASTED ATLANTIC MONKFISH

Pickled Ramp "Rémoulade" and Celery Branch "Ribbons"

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Twice Baked" Fingerling Potato, Bone Marrow "Pudding,"
and "Steak Sauce"

HERB-CRUSTED MARCHO FARMS "RIS DE VEAU"

Hand-Cut "Ditalini," Broccolini Florettes, San Marzano Tomato Jus,
and "Parmigiano-Reggiano"

"VICTORIA SANDWICH"

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

PRIX FIXE 225.00
SERVICE INCLUDED