

per se

SALON TASTING MENU

June 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*
Citrus-Cured Hiramasa, Nori Crisp,
and Granny Smith Apple "Vierge"
(60.00 supplement)

CHARCOAL-GRILLED JAPANESE CUCUMBERS
Hawaiian Hearts of Peach Palm, Sweet Carrots,
and Spiced Virginia Peanuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Norwich Meadows Farm Strawberries,
Tokyo Turnips, and English Walnuts

CHARCOAL-GRILLED MONTAUK GOLDEN TILEFISH
Sofritto-Braised Romano Beans, Sungold Tomatoes,
and Marinated Cocktail Artichokes

SNAKE RIVER FARMS KUROBUTA PORK LOIN*
Glazed La Ratte Potatoes, Petite Onions,
and Hobbs Shore's Bacon Gastrique

SIRLOIN OF MIYAZAKI WAGYU*
"Morilles Farcies," Sacramento Delta Green Asparagus,
Creamed Fava Leaves, and "Steak Sauce"
(100.00 supplement)

K+M "NICARAGUA" DARK CHOCOLATE TORTE
Cocoa Nib "Dentelle," Candied Piedmont Hazelnuts,
and Milk Chocolate-Praline 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