

per se

SALON TASTING MENU

June 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Slow-Cooked Hen Egg, Sacramento Delta Green Asparagus,
and Fines Herbes
(60.00 supplement)

SALAD OF PERSIAN CUCUMBERS

"Demi-Sec" Strawberries, Cherry Belle Radishes,
Greek Yogurt, and Sunflower Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hobbs Shore's Bacon, Virginia Peanut "Butter,"
Tokyo Turnips, and Banana "Parisienne"

"PAVÉ" OF ATLANTIC BLACK BASS

Young Fennel Bulb, Marinated Romano Beans,
and Saffron Emulsion

ELYSIAN FIELDS FARM LAMB*

Rosemary-Garlic "Pudding," Roasted Cauliflower,
Wilted Ramp Leaves, and Red Wine Vinegar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Fork-Crushed Fava Beans,
and Blue Apron Ale "Béchamel"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

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