

per se

SALON TASTING MENU

June 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sake "Granité," Persian Cucumbers,
and Shiso-Scented Crème Fraîche
(60.00 supplement)

SALAD OF GREENMARKET RADISHES

Hawaiian Hearts of Peach Palm, Hass Avocado,
Pearl Onions, and "Leche de Tigre"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Brooks Cherries, Celery Branch, Greek Yogurt,
and Sunflower Seeds

CHARCOAL-GRILLED MAINE SEA SCALLOP*

Sweet Carrots, Shishito Peppers, Toasted Almonds,
and Coconut Emulsion

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS NATURE-FED VEAL RIB-EYE "EN CRÉPINETTE"*

Slow-Roasted Ruby Beets, Fava Bean "Tapenade,"
Piedmont Hazelnuts, and "Sauce Périgourdine"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Purée," Garlic Scapes,
and Cèpe Mushroom Vinaigrette
(100.00 supplement)

"VICTORIA SANDWICH"

Basil Sherbet, Compressed Phillips Farm Strawberries,
California Rhubarb, and Rose Turkish Delight

PRIX FIXE 225.00
SERVICE INCLUDED

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