

per se

SALON TASTING MENU

June 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Bluefish "Rillettes," Buckwheat "Crêpe,"
Fines Herbes Crème Fraîche, and Pearl Onions
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Nectarines, Easter Egg Radishes,
Shishito Peppers, and Sesame Seed "Lavash"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CHARCOAL-GRILLED GREEN WALK HATCHERY RAINBOW TROUT*

Golden Beet "Parisiennes," Persian Cucumbers, "Pain de Campagne,"
and Preserved Horseradish Vinaigrette

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Whole Grain Mustard "Pain Perdu," Tokyo Turnips,
Crispy Garlic Scapes, and "Sauce Charcutière"

SIRLOIN OF MIYAZAKI WAGYU*

Wilted Savoy Cabbage, Pickled Yellow Peaches,
and Cider Vinegar Gastrique
(100.00 supplement)

"TARTELETTE AMANDINE AUX ABRICOTS"

California Apricots, Candied Marcona Almonds,
and Double Cream 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