

per se

SALON TASTING MENU

June 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Bluefish "Paquet," Persian Cucumber,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Compressed Bok Choy, Sugar Snap Peas,
and Mustard Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Mulberries, Cherry Belle Radishes, Piedmont Hazelnuts,
and Aged Cherry Balsamic Vinegar

HERB-ROASTED ATLANTIC MONKFISH

Summer Squash, Shishito Peppers,
and Noilly Prat Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

Sungold Tomatoes, Marinated Swiss Chard Stems,
Crispy Garlic Scapes, and "Gremolata" Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Slow-Cooked Sunchokes, Broccoli Florette,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"TARTELETTE AMANDINE AUX ABRICOTS"

California Apricots, Candied Marcona Almonds,
and Double Cream Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED