

per se

SALON TASTING MENU

June 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Bluefish "Rillettes," Petite Welsh Onions,
and "Everything Bagel" Crumble
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM RUBY BEETS

Hawaiian Hearts of Peach Palm, Glazed Nectarines,
and Sunflower Seed Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Blueberries, Young Fennel,
Toasted Almonds, and Greek Yogurt

GREEN WALK HATCHERY RAINBOW TROUT*

Compressed Persian Cucumbers, Sugar Snap Peas,
and "Green Goddess" Dressing

RICOTTA "AGNOLOTTI"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Panisse" Croûtons, Greenmarket Tomatoes,
Crispy Garlic Scapes, and "Chimichurri"

SIRLOIN OF MIYAZAKI WAGYU*

Summer Squash "Paquet," Cauliflower Florettes,
Vadouvan Curry, and "Jus de Veau"
(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