

per se

SALON TASTING MENU

June 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Finger Lime,
and Granny Smith Apples
(60.00 supplement)

SALAD OF PEDERSEN FARMS ASPARAGUS

"Feuille de Brick," Lamborn Snow Peas, Poached Rhubarb,
and Black Winter Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candied Pecan "Streusel," Yellow Peaches,
Celery Branch, and Burgundy Mustard

CHARCOAL-GRILLED HIRAMASA*

Summer Squash, Sungold Tomatoes, Picholine Olives,
and "Tonnato" Emulsion

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Rissolées," Cocktail Artichokes,
Sweet Carrots, and "Salsa Verde"

"PAVÉ" OF MIYAZAKI WAGYU*

Sesame Seed "Pain Perdu," Crispy Garlic Scapes,
Pickled Ramps, and Black Garlic Jus
(100.00 supplement)

"TARTELETTE PISTACHE AUX ABRICOTS"

Sunset Apricots, Garden Herb-Infused "Crème Diplomate,"
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