

per se

SALON TASTING MENU

June 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Yellowfin Tuna "Tartare,"
and Toasted Sesame Seed Coulis
(60.00 supplement)

SALAD OF CHERRY TOMATOES

Green Tomato "Relish," Easter Egg Radishes,
and "Ranch Dressing"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Yellow Peaches, Celery Branch "Ribbons," Pearson Farm Pecans,
and Kendall Farms Crème Fraîche

GREEN WALK HATCHERY RAINBOW TROUT*

Compressed Persian Cucumbers, Greenmarket Turnips,
and Japanese Bonito

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Petite Lettuces, Padrón Peppers, Cauliflower Purée,
and Meyer Lemon Jus

"STEAK AND EGGS"*

Charcoal-Grilled Miyazaki Wagyu, Slow-Cooked Hen Egg,
Pickled Ramps, and "Gastrique Béarnaise"
(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