

per se

SALON TASTING MENU

June 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Kaffir Lime-Scented "Lavash," Hass Avocado,
and Kendall Farms Crème Fraîche Sherbet
(60.00 supplement)

SALAD OF MARINATED BEETS

Pearson Farm Peaches, Poached Rhubarb,
and Cashew Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candied Pecans, Young Fennel Bulb, Cherry Jam,
and Aged Balsamic Vinegar

CHARCOAL-GRILLED YELLOWFIN TUNA*

Summer Pole Beans, Crispy Garlic Scapes,
and Shishito Pepper Cream

MASCARPONE-ENRICHED GEECHIE BOY MILL POLENTA

Soft-Boiled Hen Egg and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS NATURE-FED VEAL "MARSALA"*

Sweetbread "Tortellini," Forest Mushrooms,
and Toasted Pine Nuts

100 DAY DRY-AGED BEEF RIB-EYE*

Fingerling Potatoes, Green Asparagus,
Sugar Snap Peas, and "Steak Sauce"
(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