

per se

SALON TASTING MENU

June 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Buckwheat "Crêpes,"
Pearl Onion, and Dill-Scented Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "À LA PLANCHA"

Compressed Celtuce, Virginia Peanuts,
Snow Peas, and Espelette Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Mulberries, English Walnuts,
and Rhubarb "Ribbons"

"SASHIMI" OF CITRUS-CURED HIRAMASA*

Japanese Cucumbers, Easter Egg Radishes, Hass Avocado Mousse,
and Young Coconut "Vierge"

"MAC AND CHEESE"

"Cuisse de Poularde," Hand-Cut "Ditalini," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Paillason," Marinated Sungold Tomatoes,
Garlic Scapes, and Charred Sweet Pepper Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Chanterelle Mushrooms, Tokyo Turnips, Wilted Arrowleaf Spinach,
and Hobbs Shore's Bacon Gastrique
(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