

per se

SALON TASTING MENU

July 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Croustillant de Feuille de Brick," Rainbow Trout "Pastrami,"
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

Yellow Nectarines, Salanova Lettuces,
and English Walnuts

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Pickled Rhubarb, California Boysenberries,
Young Fennel Bulb, and Greek Yogurt

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Zephyr Squash, Sungold Tomatoes,
Cerignola Olives, and "Puttanesca" Emulsion

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Écrasées," Greenmarket Asparagus,
Oregon Cèpes, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Sweetbread "Pierogi," Badger Flame Beets,
Watercress "Pudding," and "Borscht"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness