

per se

SALON TASTING MENU

July 7, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brentwood Corn "Panna Cotta," Serrano Ham,
Romano Beans, and Buttermilk "Chiffon"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Roasted Carrots, Sungold Tomatoes, Marcona Almonds,
and Vadouvan Curry Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Pickled Pearl Onions, Pearson Farm Pecans,
and Condensed Milk "Coulis"

CITRUS-CURED HIRAMASA*

Murray Family Farms Cherries, Soft Tofu Purée,
Celery Branch, and Spiced Cashews

"MAC AND CHEESE"

Hand-Cut "Rigatini," Aged Parmesan, "Hollandaise de Homard,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

"Pommes Paillasson," Shishito Peppers,
and Celery Root "Pastrami"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Greenmarket Asparagus,
Tokyo Turnips, and "Sauce Bordelaise"
(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