

per se

SALON TASTING MENU

July 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Everything Bagel" Melba and Hiramasa "Pastrami"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Cherry Belle Radishes, Petite Lettuces,
and Brokaw Avocado Mousse

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Nectarines, Celery Branch "Ribbons,"
and Spiced Cashews

CHARCOAL-GRILLED MAINE LOBSTER

Sweet Carrots, Snow Peas, Compressed Celtuice,
and Szechuan Peppercorn "Mignonnette"

HAND-CUT "TAGLIATELLE"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Summer Squash, Wilted Broccoli Spigarello,
Garlic Scapes, and Black Garlic Gastrique

SIRLOIN OF MIYAZAKI WAGYU*

Oregon Cèpes, Creamed Brentwood Corn,
Caraflex Cabbage, and "Jus Gras"
(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