

per se

SALON TASTING MENU

July 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Oyster "Panna Cotta," Buckwheat "Crêpe,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Poached Rhubarb, Watermelon Radishes, Piedmont Hazelnuts,
and Black Winter Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Young Fennel,
Candied Pecans, and Greek Yogurt

CITRUS-CURED HIRAMASA*

Murray Family Farms Cherries, Snow Peas, Persian Cucumbers,
and Preserved Horseradish Vinaigrette

ARROWLEAF SPINACH "RIGATINI"

Hobbs Shore's Bacon "Émincé," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

LIBERTY FARM PEKIN DUCK BREAST*

Brentwood Corn, Greenmarket Blackberries,
and Pickled Ramps

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Rissolées," Corned Beef "Laqué,"
Compressed Celtuce, and "Steak Sauce"
(100.00 supplement)

"GOOSEBERRY FOOL"

Tristar Strawberry Jam, Yellow Plums, "Frangipane,"
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