

per se

SALON TASTING MENU

July 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Compressed Scallions,
and Granny Smith Apple Gelée
(60.00 supplement)

MARINATED GREENMARKET CUCUMBERS

Pickled Green Tomatoes, Celery Branch "Ribbons,"
Mint Tips, and Basil Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Persian Mulberries, Scarlet Turnips,
and Snug Harbor Heritage Farm Honey

"PAVÉ" OF MEDITERRANEAN LUBINA

Fennel Bulb Confit, Moroccan Olive Purée,
and Armando Manni Extra Virgin Olive Oil

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Charred Eggplant "Aioli,"
Sungold Tomatoes, and Za'atar Vinaigrette

SIRLOIN OF MIYAZAKI WAGYU*

Grilled Georgia Peaches, Gem Lettuces,
and Marcona Almond "Pudding"
(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