

per se

SALON TASTING MENU

July 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Compressed Summer Melons, Kendall Farms Crème Fraîche,
Toasted Cashews, and Champagne "Granité"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Young Delicata Squash, Celtuce "Lamelles,"
Santa Rosa Plums, and Pine Nuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Tokyo Turnips,
and California Pistachios

BLACKENED MONTAUK TILEFISH

Green Strawberries, Creamed Romano Beans,
and Pastrami-Beet Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

Fennel Bulb, Sungold Tomatoes,
and Saffron-Braised Chickpeas

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Easter Egg Radishes, Salanova Lettuces,
Sweet Carrot Purée, and "Sauce Japonaise"
(100.00 supplement)

"GOOSEBERRY FOOL"

Poached Tristar Strawberries, Black Currant Marmalade,
and Diane St Clair's Animal Farm Butter 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