

per se

SALON TASTING MENU

July 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Gulf Shrimp Mousse, Bone Marrow "Pain Perdu,"
and Hen Egg Purée
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "PARFAIT"

Michisk Farms Cantaloupe, Toasted Pine Nuts,
Celery Branch, and Nasturtium Flowers

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Tokyo Turnips,
and California Pistachios

CHARCOAL-GRILLED FILLET OF MONTAUK TILEFISH

Serrano Ham, Snug Harbor Heritage Farm Young Scallions,
Shishito Peppers, and Green Tomato "Aguachile"

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL "EN CRÉPINETTE"*

Chanterelle Mushrooms "à la Grecque," Brentwood Corn,
Wilted Arrowleaf Spinach, and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF RIBY-EYE*

Persian Cucumbers, Badger Flame Beets, "Borscht,"
and Horseradish-Scented Crème Fraîche
(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