

per se

SALON TASTING MENU

July 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Yellowfin Tuna "Tartare," Soy Bean "Panna Cotta,"
and Norwich Meadows Farm Cucumbers
(60.00 supplement)

SALAD OF MARINATED SUNGOLD TOMATOES

California Nectarines, Charred Romano Beans,
and Fennel Top "Tapenade"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Andy's Orchard Cherries, Daikon Radish,
and Pistachio Purée

SCOTTISH LANGOUSTINES "À LA PLANCHA"

Hobbs Shore's Bacon "Émincé," Martha's Vineyard Shiitake Mushrooms,
Wilted Arrowleaf Spinach, and Hen Egg Emulsion

GEECHIE BOY MILL SOFT "POLENTA"

Brentwood Corn, Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Hadley Orchard Medjool Dates, Cocktail Artichokes,
Shishito Peppers, and Vadouvan Curry

"CORNEDED BEEF AND CABBAGE"*

Miyazaki Wagyu, Magic Myrna Potatoes, Sweet Carrots,
Napa Cabbage, and Whole Grain Mustard
(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