

per se

SALON TASTING MENU

July 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Soy Bean "Panna Cotta," Greenmarket Cucumbers,
Bonito Gelée, and Scallion "Émincé"
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "CROQUETTE"

French Breakfast Radishes, Jimmy Nardello Peppers,
and Charred Shishito Pepper "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Brooks Cherries, Compressed Fennel Bulb,
and California Pistachios

SCOTTISH LANGOUSTINES "POËLÉES"

Gem Lettuces, Toasted Almonds,
Snow Peas, and "Sauce Laitue"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Chou-Fleur en Cocotte," Hadley Orchard Medjool Dates,
Sweet Carrots, and Vadouvan Curry

"CORNEDED BEEF AND CABBAGE"*

Miyazaki Wagyu, "Pommes Paillasson," Napa Cabbage,
and Apple Cider Vinegar Gastrique
(100.00 supplement)

"GOOSEBERRY FOOL"

Phillips Farms Raspberries, Black Currant Marmalade,
and Diane St. Clair's Animal Farm Buttermilk Sorbet

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness