

per se

SALON TASTING MENU

July 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Soy Bean "Panna Cotta," Persian Cucumbers,
Summer Melons, and Champagne "Chiffon"
(60.00 supplement)

SALAD OF GREENMARKET TOMATOES

"Pain de Campagne," Pearson Farm Peaches, Piccolo Basil,
and Armando Manni Extra Virgin Olive Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Oats, Pickled Tokyo Turnips, Banana Purée,
and Spiced Pecans

"PAVÉ" OF MEDITERRANEAN LUBINA

Granny Smith Apples, Melted Welsh Onions,
and Pistachio Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Anson Mills Farro Verde, Petite Squash, Shishito Pepper "Aïoli,"
and Rosemary-Balsamic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Herb-Crusted Holland Eggplant, Picholine Olives,
Salanova Lettuces, and "Sauce Anchoïade"
(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