per se

SALON TASTING MENU
October 7, 2019

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

ROYAL OSSETRA CAVIAR*
Japanese Shima Aji, Persian Cucumbers,
and Petite Welsh Onions
(60.00 supplement)

"CHOU-FLEUR EN CROÛTE"
Habanada Peppers, Pickled Sultanas,
Spiced Cashews, and "Satay Sauce"

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Compressed Belgian Endive, Pearson Farm Pecans, Concord Grape Gelée,
and Whipped BLiS Maple Syrup

"PAVÉ" OF MEDITERRANENA LUBINA
Razor Clams, Marble Potato "Confit," Celery Branch,
and Sweet Corn "Chowder"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*
Marinated Sungold Tomatoes, Romano Bean "Paquet,"
Fairy Tale Eggplant, and "Jus de Agneau"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Globe Artichokes, Toasted Almonds, Arugula Pesto
and Meyer Lemon Jus
(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