

per se

SALON TASTING MENU

October 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

per se Oyster Crackers, Celery Branch,
and "Royale de Poisson Fumé"
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

Marinated Pole Beans, Picholine Olives,
Marcona Almonds, and "Gribiche"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Candy Snap Grapes, Banana "Coulis,"
and Milk "Tuile"

MAINE SEA SCALLOP "À LA PLANCHA"*

Sweet Corn "Pudding," Chanterelle Mushroom Cream,
and "Chorizo" Vinaigrette

HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"
and "Beurre Noisette"
(175.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Purée," Wilted Arrowleaf Spinach,
Sweet Carrots, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Rainbow Swiss Chard "Pain Perdu," Habanada Peppers,
and Whole Grain Mustard Jus
(100.00 supplement)

"BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crèmeux," Garnet Yam Purée,
Virginia Peanuts, and Madagascar Vanilla Bean 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