

per se

SALON TASTING MENU

October 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Japanese Hiramasa "Tartare," Nori-Scented "Feuille de Brick,"
and Persian Cucumbers
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Slow-Roasted Ruby Beets, Preserved Green Strawberries,
Spiced Cashews, and Hass Avocado Mousse

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Sweet Corn, Piedmont Hazelnuts,
and Fig-Chocolate Emulsion

"PAVÉ" OF MONTAUK STRIPED BASS

Marble Potatoes, Matsutake Mushrooms,
and "Crème de Poisson Fumé"

SOFT-BOILED FOUR STORY HILL FARM HEN EGG*

Shaved White Truffles from Alba, "Castelmagno,"
Wapsie Valley Creamy Polenta, and "Jus de Canard"
(175.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

"Chou-Fleur en Croûte," Habanada Peppers,
and Meyer Lemon Gastrique

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Green Tomato "Chow-Chow," Easter Egg Radishes,
and "Ranch Dressing"
(100.00 supplement)

"LADY FINGERS & CREAM"

Bartlett Pears, Mascarpone-White Chocolate Ganache,
Crystallized Rose Petals, and Earl Grey Tea Jelly

PRIX FIXE 225.00
SERVICE INCLUDED

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