

per se

SALON TASTING MENU

October 28, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Atlantic Sea Scallop "Boudin," Fines Herbes,
and "Sauce Blanquette"
(60.00 supplement)

SALAD OF MARINA DI CHIOGGIA PUMPKIN

Pickled Pearl Onions, Castelfranco Radicchio,
and Toasted Pepitas

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, California Pistachios,
and Aged Balsamic Vinegar

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Marinated Sungold Tomatoes, Cranberry Bean "Ragoût,"
Fennel Bulb, and Noilly Prat Emulsion

HAND-CUT "TAGLIATELLE"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

"Spätzle," Black Trumpet Mushrooms, Crispy Brussels Sprouts,
and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

"Langue de Bœuf," Petite Lettuces, "Pommes Paillasson,"
and Pimentón Jus
(100.00 supplement)

"BABA AU RHUM"

White Wine-Poached Starkrimson Pears, Candied Meyer Lemon,
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