

per se

SALON TASTING MENU

November 8, 2019

"OYSTERS AND PEARLS "

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

ROYAL OSSETRA CAVIAR*

Hiramasa "Tartare," Nori-Scented "Feuille de Brick,"
Hass Avocado, and Bonito Gelée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Salt-Baked Radishes, Persian Cucumbers,
and Cranberry-Yuzu Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Five Spice "Tuile," Salsify Root, Flowering Quince,
Candied Walnuts, and Winter Chicories

CHARCOAL-GRILLED ATLANTIC MACKEREL

Sweet Carrots, Crispy Brussels Sprouts,
Satsuma Mandarins, and "Satay Sauce"

HAND-CUT "TAGLIATELLE "

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

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU "

Forest Mushrooms, Wilted Swiss Chard,
Tokyo Turnips, and Marsala Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

"Pommes Boulangère," Shiitake "Bacon," Arrowleaf Spinach,
Cipollini Onions, and "Vinaigrette Bordelaise"
(100.00 supplement)

"BABA AUX FRUITS EXOTIQUES "

Lime-Scented Bananas, Gosling's Black Seal Rum,
Pickled Mango, and Coconut 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