

per se

SALON TASTING MENU

November 9, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brioche Melba, Pistachio Oil,
and Hass Avocado Mousse
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

Cauliflower Mushrooms, Ají Dulce Peppers,
and Hadley Orchards Medjool Dates

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Winter Chicories, Piedmont Hazelnuts,
and Aged Balsamic Vinegar

ALASKAN KING CRAB "À LA PLANCHA"*

Cotton Candy Grapes, Sunchoke Cream, Marcona Almonds,
and Brown Butter "Mousseline"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON*

Black Trumpet Mushrooms, Brussels Sprouts,
Sweet Potato Purée, and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF RIB-EYE*

Whole Grain Mustard "Pain Perdu," Easter Egg Radishes,
Pickled Cabbage, and Hobbs Shore's Bacon Gastrique
(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