

per se

SALON TASTING MENU

November 10, 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 FLORETTES

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

CHARCOAL-GRILLED MEDITERRANEAN LUBINA

Cranberry Bean "Ragoût," Cocktail Artichokes,
and Charred Eggplant Emulsion

"CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Brussels Sprouts,
Crispy Sweet Potatoes, and "Sauce Bordelaise"

MARCHO FARMS "RIS DE VEAU"

Hand-Cut "Ditalini," Veal "Bacon," Tokyo Turnips,
and Red Wine Vinegar Jus

"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