

per se

SALON TASTING MENU

November 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Nantucket Bay Scallops, Satsuma Mandarins,
Hass Avocado, and Coconut "Pudding"
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED SUNCHOKES

Black Mission Figs, Marinated Fennel Bulb,
and Piedmont Hazelnuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Belgian Endive,
Salsify Chips, and English Walnuts

CONFIT FILLET OF MEDITERRANEAN LUBINA

Cauliflower Florettes, Toasted Almonds,
and Ají Dulce Pepper Emulsion

"MACARONI AND CHEESE"

Marcho Farms "Ris de Veau," Hand-Cut "Ditalini," "Castelmagno,"
"Beurre de Homard," and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Moroccan Olive "Pain Perdu," Chanterelle Mushrooms,
Cocktail Artichokes, and "Anchoïade"

"PAVÉ" OF MIYAZAKI WAGYU*

"Matignon" of Root Vegetables, "Pommes Duchesse,"
Glazed Sweet Carrots, and "Steak Sauce"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

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