

per se

SALON TASTING MENU

November 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasu "Tartare," Nori "Feuille de Brick,"
Persian Cucumbers, and Yuzu Crème Fraîche
(60.00 supplement)

"SALADE DE LÉGUMES RACINES"

Sweet Carrots, Caramelized Parsnips, Salsify Chips,
and Rutabaga-Mustard Emulsion

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Satsuma Mandarins, Winter Chicories, Toasted Oats,
and Espelette Pepper-Scented Yogurt

POTATO-CRUSTED MONTAUK BUTTERFISH

Veal "Bacon," Confit Whelks, per se Oyster Crackers,
and "Chowder" Sauce

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CREPINETTE"*

Romano Beans, Greenmarket Peppers,
Meyer Lemon, and Sauce "Pimentón"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Molokai Yam "Mille-Feuille," Tokyo Turnips, Watercress "Pudding,"
and Szechuan Peppercorn "Mignonnette"
(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