

per se

SALON TASTING MENU

November 16, 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"

Roasted Beets, Caramelized Parsnips, Salsify Chips,
and Rutabaga-Mustard Emulsion

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Sweet Carrots, Belgian Endive, Tangerine "Suprêmes,"
and Brown Butter-Scented Yogurt

NANTUCKET BAY SCALLOPS "À LA PLANCHA"*

Forest Mushrooms "à la Grecque," Brussels Sprouts "Émincé,"
and "Crème de Champignons"

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Marble Potatoes, Watermelon Radishes, Wilted Pea Shoots,
and Coconut-Curry Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Molokai Yam "Mille-Feuille," Cipollini Onion Petals, Watercress "Pudding,"
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"BABA AUX FRUITS EXOTIQUES"

Lime-Scented Bananas, Gosling's Black Seal Rum,
Champagne Mango, and Buttermilk Sorbet

PRIX FIXE 225.00

SERVICE INCLUDED

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