

per se

SALON TASTING MENU

April 10, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Kona Kanpachi "Tartare," Daikon Radish,
Scallion "Emincé," and Dashi Gelée
(60.00 supplement)

SLOW-ROASTED HOLLAND WHITE ASPARAGUS

Muscat Grapes, Green Almonds, Finger Limes,
and Vadouvan Curry Emulsion

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Poached Rhubarb, Preserved Ginger, Sicilian Pistachios,
and Kendall Farms Crème Fraîche

MAINE SEA SCALLOP*

Morel Mushrooms, Spring Onions, Romaine Lettuce,
and "Sauce Noilly Prat"

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Green Asparagus, Hakurei Turnips,
and "Mousseline Béarnaise"

SIRLOIN OF MIYAZAKI WAGYU*

Slow-Roasted Candy Cane Beets, Caramelized French Leeks,
and "Sauce Borscht"
(100.00 supplement)

"TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,
Granny Smith Apples, and Cultured Battenkill Cream

PRIX FIXE 195.00

SERVICE INCLUDED

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