

per se

SALON TASTING MENU

May 5, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Sturgeon "Rillettes," Pumpernickel "Blini,"
Persian Cucumbers, and Ruby Beet Gelée
(60.00 supplement)

SALAD OF SNUG HARBOR HERITAGE FARM FENNEL BULB

Brooks Cherries, California Pistachios,
and Black Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

JJ's Lone Daughter Ranch Mulberries, Holland White Asparagus,
Piedmont Hazelnuts, and Flowering Sorrel

CHARCOAL-GRILLED FILLET OF MONTAUK GOLDEN TILEFISH

Slow-Cooked Muscat Grapes, Cauliflower "Ragoût,"
and Young Almonds

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Broccolini Florettes, Tokyo Turnips,
and Szechuan Peppercorn Jus

SIRLOIN OF MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Sweet Carrots,
Petite Lettuces, and "Steak Sauce"
(100.00 supplement)

MALTED BANANA "MILLE-FEUILLE"

Spiced Sherry Caramel, Passion Fruit Jam, and "Arlettes"

PRIX FIXE 195.00
SERVICE INCLUDED

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