

per se

SALON TASTING MENU

May 10, 2018

"OYSTERS AND PEARLS"

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

HASS AVOCADO MOUSSE

Brioche Melba, Pistachio Oil, and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF MARINATED GREEN ASPARAGUS

Serrano Ham, Pickled Ramps, and Hen Egg Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Washington State Rhubarb, Celery Branch,
and Vanilla-Scented Greek Yogurt

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Hawaiian Hearts of Peach Palm, Sweet Carrots,
and Green Garlic Vinaigrette

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Gremolata" Crumble, Compressed Radishes,
Broccoli Tapenade, and Smoked Orange Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef "Pierogi," Hen-of-the-Woods Mushrooms, and "Sauce Borscht"
(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