

per se

SALON TASTING MENU

May 12, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Sturgeon "Tea Sandwich," Chive Blossoms,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF MARINATED GREEN ASPARAGUS

Hawaiian Hearts of Peach Palm "Bavarois," Pickled Green Strawberries,
Sungold Tomatoes, and Snug Harbor Heritage Farm Lettuces

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Washington State Rhubarb, Fennel Bulb,
and Piedmont Hazelnut Butter

HERB-ROASTED ATLANTIC MONKFISH

Fingerling Potatoes, Broccoli Spigarello,
and Caramelized Green Garlic

MARCHO FARMS NATURE-FED

VEAL TENDERLOIN "EN CRÉPINETTE"*

Violet Artichokes, Charred Shishito Peppers,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, White Asparagus, Virginia Peanuts,
and Sesame Seed Coulis
(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