

per se

SALON TASTING MENU

May 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Royale Béarnaise," Pickled Pearl Onions,
and Garden Tarragon
(60.00 supplement)

SALAD OF MARINATED GREEN ASPARAGUS

Kandarian Family Farm Quinoa, English Walnuts,
and Compressed Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Washington State Rhubarb,
California Pistachios, and Greek Yogurt

FILLET OF MAINE DAYBOAT HALIBUT

Violet Artichokes, Thumbelina Carrots, and "Sauce Barigoule"

HERB-CRUSTED SNAKE RIVER FARMS BEEF SHORT RIB

"Pommes Écrasés," Holland White Asparagus,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Tokyo Turnips, Wilted Broccoli Spigarello,
and Welsh Onion "Mousseline"
(100.00 supplement)

MALTED BANANA "MILLE-FEUILLE"

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

PRIX FIXE 195.00
SERVICE INCLUDED