

per se

SALON TASTING MENU

May 17, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Kinako-Scented "Lavash," Piedmont Hazelnuts,
and White Chocolate-Coconut Purée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Brooks Cherries, English Peas, and Preserved Black Winter Truffle Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," per se Granola, Rhubarb Gelée,
Celery Branch "Ribbons," and Greek Yogurt

BUTTER-POACHED MAINE LOBSTER

Green Asparagus, Cèpe Pudding, and "Mousseline à la Noix de Saint-Jacques"

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Pearson Farm Pecans, Fava Beans,
and California Blueberry Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Corned Beef "Croustillant," Roasted Gem Lettuces, Glazed Broccoli,
and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

MALTED BANANA "MILLE-FEUILLE"

Spiced Sherry Caramel, Passion Fruit Custard, 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