

per se

SALON TASTING MENU

May 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Kendall Farms Crème Fraîche "Panna Cotta,"
Brioche Croûtons, and Lovage "Mousseline"
(60.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM

California Nectarine Glaze, Celery Branch "Ribbons,"
and Yuzu-Honey Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brooks Cherries, Wilted Ramps, Young Almonds,
and Burgundy Mustard

GREEN WALK HATCHERY BROWN TROUT*

Green Asparagus, "Pain de Campagne,"
Meyer Lemon, and Crispy Capers

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Hakurei Turnips, Sugar Snap Peas, Spring Onions,
and "Sauce Blanquette"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Oregon Cèpes, Welsh Onions,
and "Jus Gras"
(100.00 supplement)

MALTED BANANA "MILLE-FEUILLE"

Spiced Sherry Caramel, Passion Fruit, "Arlettes,"
and Milk Chocolate Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED

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