

per se

SALON TASTING MENU

May 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Cucumber "Granité," Brooks Cherries, and Finger Limes
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

California Nectarines, Fennel Bulb, Frisée Lettuce,
and Toasted Pistachios

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Pickled Blueberries, Nantes Carrot Purée,
Young Almonds, and Whipped Honey

MAINE SEA SCALLOP "POÊLÉE"*

Green Asparagus, Greek Basil, and Brown Butter "Mousseline"

48 HOUR-BRAISED BEEF SHORT RIB

Morel Mushrooms, Shishito Peppers, Wilted Ramps,
and Armando Manni Olive Oil Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef "Pierogi," Melted Green Garlic,
Ruby Beets, and "Sauce Raifort"
(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