per se

SALON TASTING MENU

June 24, 2018

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

ROYAL KALUGA CAVIAR*
Fuerte Avocado Mousse, Brioche Melba, and Pistachio Oil
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"
Murray Family Farm Pluots, Hakurei Turnips,
Toasted Cashews, and Yuzu Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Pickled White Mulberries,
Fennel Bulb, and Lillet Blanc Gelée

"PAVÉ" OF ATLANTIC STRIPED BASS
Snug Harbor Heritage Farm Marble Potatoes, Petite Radishes,
Crispy Garlic Scapes, and Shishito Pepper "Aïoli"

MARCHO FARMS NATURE-FED VEAL "WELLINGTON"*
Wilted Pea Shoots, Glazed Nantes Carrots,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Demi-Sec Chioggia Beets, Melted Holland Leeks,
Orange-Scented Crème Fraîche, and "Borscht"
(100.00 supplement)

MAST BROTHERS CHOCOLATE MOUSSE
Poached Brooks Cherries, Black Cocoa "Pâte de Fruit,"
and "Glace au Chocolat"

PRIX FIXE 195.00
SERVICE INCLUDED

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