

per se

SALON TASTING MENU

June 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hokkaido Sea Urchin, Lovage "Panna Cotta,"
Celery Branch Salad, and Brioche "Croûtons"
(60.00 supplement)

CHILLED ENGLISH PEA SOUP

Sweet Carrots, Crispy Peas, and Black Winter Truffle Crème Fraîche

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Beets, Pickled Green Strawberries,
and Mustard Seed Vinaigrette

SLOW-COOKED SCOTTISH SEA TROUT*

Purple Top Turnips, Persian Cucumbers, Meyer Lemon,
and Preserved Horseradish

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

"ROUELLE" OF ELYSIAN FIELDS FARM SPRING LAMB

"Feuille de Brick," Fennel Bulb,
and Jingle Bell Peppers

100 DAY DRY-AGED BEEF RIB-EYE*

Glazed Green Asparagus, Cèpe Mushrooms,
Marble Potatoes, and "Sauce Bordelaise"
(100.00 supplement)

"SAVARIN AU RHUM"

Brandied Black Republican Cherries and Tarragon 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