

per se

SALON TASTING MENU

July 2, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Trout-Pumpernickel "Mille-Grêpe," Dill Pollen,
and Pickled Cucumbers
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Benton's Ham, Fuerte Avocado Mousse,
Gem Lettuce, and Pumpkin Seeds

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Hakurei Turnips, Concord Grape "Gelée,"
Candied Peanuts, and Greek Yogurt

MEDITERRANEAN LUBINA "FARCI AU CRABE"

"Dégustation" of Snug Harbor Heritage Farm Peas, Oregon Cèpes,
and Meyer Lemon "Beurre Blanc"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Toasted Corn Cake, Charred Scallions,
Glazed Celtuce, and Black Winter Truffle

MIYAZAKI WAGYU*

"Pommes Maxim's," Ruby Beets,
Broccoli Tapenade, and "Borscht"
(100.00 supplement)

MAST BROTHERS CHOCOLATE MOUSSE

Brandied Cherries, 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