

per se

SALON TASTING MENU

July 3, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Trout-Pumpnickel "Mille-Grêpe," Dill Pollen,
and Pickled Onions
(60.00 supplement)

CHILLED FUERTE AVOCADO SOUP

Benton's Ham, Cherry Tomatoes,
Petite Mint, and Toasted Almonds

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grapes, Celery Branch Salad,
and Piedmont Hazelnut Butter

FILLET OF MEDITERRANEAN LUBINA

Summer Squash, Bronze Fennel, Meyer Lemon,
and Saffron Emulsion

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Norwich Meadows Farm Carrots, Morel Mushrooms,
Artichoke Purée, and "Chimichurri"

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