

per se

SALON TASTING MENU

July 5, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Yellowfin Tuna "Tartare," Hen Egg Purée,
Persian Cucumbers, and Niçoise Olive "Lavash"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Broccoli Florettes, Preserved Green Strawberries,
Petite Radishes, and Pickled Shallot Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Hakurei Turnips, Concord Grape Gelée,
Peanut Brittle, and "Beurre Noisette"

BUTTER-POACHED MAINE LOBSTER

"Pommes Purée et Beurre de Homard"

HAND-CUT "DITALINI"

Duck "Rillettes," Crispy "Parmigiano-Reggiano,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Artemide Brown Rice, Summer Squash,
Toasted Pine Nuts, and Pimentón Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Morel Mushrooms, Glazed Thumbelina Carrots,
Japanese Cauliflower, and "Sauce Bordelaise"
(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