

per se

SALON TASTING MENU

July 23, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Brown Trout "Rillettes," Hen Egg "Crêpe,"
Pearl Onions, and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BROCCOLI

Andy's Orchard Nectarines, Charred Shishito Peppers,
Spiced Cashews, and Persian Cucumber Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Crispy Oat "Tuile," Macerated Raspberries, Hakurei Turnips,
and Piedmont Hazelnuts

SAUTÉÉD FILLET OF MEDITERRANEAN LUBINA

Marinated Tomatoes, Cocktail Artichokes,
Toasted Pine Nuts, and Arugula "Pesto"

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Cassoulet" of Pole Beans, Salanova Lettuces,
and "Dijonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Hobbs Shore's Bacon, Yukon Gold Potato "Mille-Feuille,"
Sweet Carrots, and "Sauce Bordelaise"
(100.00 supplement)

"APRICOT CLAFOUTIS"

Brown Buttered Walnuts, Whipped Acacia Honey,
and Alameda Hemskirke Apricot Sorbet

PRIX FIXE 195.00

SERVICE INCLUDED

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