

per se

SALON TASTING MENU

August 12, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Montauk Fluke "Tartare," Persian Cucumbers,
Nori "Lavash," and Hass Avocado Mousse
(60.00 supplement)

SALAD OF CALIFORNIA STONE FRUIT

Hawaiian Hearts of Peach Palm, Piedmont Hazelnuts,
Parsnip "Aioli," and Green Chartreuse Vinaigrette

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tristar Strawberries, Norwich Meadows Farm Beets,
Toasted Pistachios, and Greek Yogurt

CONFIT FILLET OF FRASER RIVER SOCKEYE SALMON*

Melted Welsh Onions, Celery Branch "Ribbons,"
and Kendall Farms Crème Fraîche

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Ragoût" of Summer Pole Beans, Sungold Tomatoes,
and Hobbs Shore's Bacon "Lardons"

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Rissolées," Creamed Arrowleaf Spinach,
Sweet Carrots, and "Sauce Bordelaise"
(100.00 supplement)

PEPPERMINT-CHIP "PARFAIT"

K+M "Hacienda Victoria" Chocolate "Marquise," Macerated Raspberries,
and Cocoa Nib "Dentelle"

PRIX FIXE 195.00
SERVICE INCLUDED

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