

per se

SALON TASTING MENU

August 18, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Spot Prawn Gelée, Crème Fraîche "Panna Cotta,"
Brioche "Croûtons," and Fines Herbes
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM HEIRLOOM TOMATOES
per se Ricotta, Pickled Lemon Cucumbers, Husk Cherries,
and Armando Manni Extra Virgin Olive Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Compressed Finger Grapes,
Marinated Young Fennel, and Candied Virginia Peanuts

"PAVÉ" OF MONTAUK TILEFISH

Razor Clams "à la Plancha," Ají Dulce Peppers,
"Pommes Purée," and Bonito Emulsion

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Crispy Broccoli Crumble, Glazed Tokyo Turnips,
and Szechuan Peppercorn "Mignonnette"

100 DAY DRY-AGED BEEF RIB-EYE*

Matsutake Mushrooms, Roasted Carrots, Wilted Swiss Chard,
and Rosemary-Scented Jus
(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