

per se

SALON TASTING MENU

September 1, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Urchin "Royale," Celery Branch "Ribbons,"
Sweet Corn, and Brioche "Croûtons"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Lemon Cucumbers, Norwich Meadows Farm Summer Melons,
Pickled Peanuts, and Ginger "Nuage"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flavor King Pluots, Marcona Almond "Pudding,"
Greenmarket Radishes, and Aged Balsamic Vinegar

HERB-ROASTED SCOTTISH LANGOUSTINES

Hakurei Turnips, Black Mission Figs, Piedmont Hazelnuts,
and Coffee-Chocolate Emulsion

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Pole Bean "Ragoût," Crispy Shallots, and Hobbs Shore's Bacon GASTRIQUE

MARCHO FARMS "JOUE DE VEAU"

"Pommes Rissolées," Chanterelle Mushrooms,
Glazed Broccoli, and "Steak Sauce"

"CREME NOYAUX"

K+M "Hacienda Victoria" Chocolate "Marquise," Saffron Cordial,
and Diane St. Clair's Animal Farm Butter Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED

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