

per se

SALON TASTING MENU

September 4, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Cauliflower "Panna Cotta," Brioche "Croûtons,"
and Tellicherry Peppercorn "Mignonnette"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Compressed Celtuce, Gem Lettuces, Greek Yogurt,
and "Everything Crumble"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Green Finger Grapes, Celery Branch, Virginia Peanuts,
and Kendall Farms Crème Fraîche

BLUEFIN TUNA "À LA PLANCHA"*

"Panade de Barigoule," Cocktail Artichokes,
and Olive Oil Emulsion

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Summer Squash "Mille-Feuille," Eggplant "Béchamel,"
and Charred Pepper Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Sesame Seed "Pain Perdu," Sungold Tomatoes, Pickled Cucumbers,
and "1000 Island Dressing"
(100.00 supplement)

"CRÈME NOY AUX"

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