per se

SALON TASTING MENU

September 15, 2018

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

ROYAL KALUGA CAVIAR*
Hen Egg "Terrine," Pickled Ramps, and Frisée Lettuce
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Snug Harbor Heritage Farm Heirloom Peppers,
Marcona Almonds, and Sunchoke "Aïoli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
Compressed Asian Pear, Hakurei Turnips,
California Pistachios, and Milk "Tuile"

"SASHIMI" OF CITRUS-CURED SHIMA AJI*
Matsutake Mushrooms, Cherry Belle Radishes,
and Preserved Ginger Vinaigrette

BACON-WRAPPED MARCHO FARMS VEAL*
"Ragoût" of Summer Pole Beans, Welsh Onions,
and Whole Grain Mustard Jus

100 DAY DRY-AGED BEEF RIB-EYE*
"Pommes Paillasson," Norwich Meadows Farm Cabbage,
"Corned Beef," and "Steak Sauce"
(100.00 supplement)

MILK CHOCOLATE AND RYE
Sweet Corn "Mousseline," Seeded Cocoa Crumble,
and Poached Phillips Farm Blackberries

PRIX FIXE 195.00
SERVICE INCLUDED

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