

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 Pearl Onions,
Scallion "Blinis," and Frisée Lettuce
(60.00 supplement)

SALAD OF GRILLED ARTICHOKES

Espelette-Scented "Papadum," Pickled Eggplant,
Broccolini Florettes, and "Soffritto"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Asian Pear, Hakurei Turnips,
California Pistachios, and Milk "Tuile"

"ANOLINO" OF MONTAUK HAKE

Romano Beans, Marinated Tomatoes,
Young Fennel, and "Bouillabaisse"

ELYSIAN FIELDS FARM LAMB*

Polenta "Croûtons," Picholine Olive "Tapenade,"
and Charred Pepper Jus

"PAVÉ" OF MIYAZAKI WAGYU*

"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