

per se

SALON TASTING MENU

October 8, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Pumpnickel Blini, Petite Onions,
and Horseradish "Mousseline"
(60.00 supplement)

CHARCOAL-GRILLED NORWICH MEADOWS FARM BROCCOLI

Compressed Radishes, Red Kuri Squash,
Brussels Sprouts, and Yuzu Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Celery Branch Salad,
and Sunflower Seed "Tuile"

YELLOWFIN TUNA "À LA PLANCHA"*

Watercress Leaves, Toasted Almonds,
Meyer Lemon, and Ruby Beet Butter

"CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, "Beurre Noisette,"
and "Parmigiano Reggiano"
(175.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Hen Egg "Agnolotti," Serrano Ham, Glazed Lima Beans,
and Charred Pepper Jus

MIYAZAKI WAGYU*

"Ris de Veau," Wilted Spinach, "Pommes Purée,"
and Wild Mushroom-Madeira Cream
(100.00 supplement)

K+M CHOCOLATE "MARQUISE"

Double Cream Ice Cream, Thomcord Grape Purée,
Candied Peanuts, and Crispy "Feuilletine"

PRIX FIXE 195.00

SERVICE INCLUDED

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