

per se

SALON TASTING MENU

October 10, 2018

"OYSTERS AND PEARLS"

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

"BACON AND EGGS"

Soft-Scrambled Eggs, Hobbs Shore's Bacon,
Brioche "Croûton," and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF GREENMARKET RADISHES

Ruby Red Beets, California Pistachios,
Fennel Bulb, and Sunchoke "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Bartlett Pears, Piedmont Hazelnuts,
Celery Branch and Greek Yogurt

"PAVÉ" OF MEDITERRANEAN LUBINA

Marinated Pole Beans, Gem Lettuces, "Gremolata,"
and Heirloom Tomato Emulsion

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Hen-of-the-Woods Mushrooms, Cauliflower Florettes,
and Sweet Pepper Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Koginut Squash Purée,
and Kale Sprouts
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Ginger Root "Confit,"
and Macerated Phillips Farm Raspberries

PRIX FIXE 195.00
SERVICE INCLUDED

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