

per se

SALON TASTING MENU

October 11, 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 HAWAIIAN HEARTS OF PEACH PALM

Espelette-Scented "Lavash," Ruby Red Grapefruit,
Petite Radishes, and Sunchoke "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Crispy Oats, Granny Smith Apples, Pistachio Purée,
and Black Winter Truffle Crème Fraîche

"PAVÉ" OF MEDITERRANEAN LUBINA

Caraflex Cabbage, Pickled Pearl Onions, Brussels Sprouts,
and Sunflower Seed Vinaigrette

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

David Sugar's Hen-of-the-Woods Mushrooms, Hakurei Turnips,
Braising Greens "Subric," and Madeira Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Snug Harbor Heritage Farm Peppers,
"Panned," and Garden Basil
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Candied Ginger,
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