

per se

SALON TASTING MENU

October 12, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Santa Barbara Sea Urchin, Squid Ink "Capellini,"
Razor Clams, and Parsley-Garlic Oil
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CAULIFLOWER

"Pain de Campagne," Petite Radishes,
Lollipop Kale, and "Bagna Càuda"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Carrots, Banana Coulis, Candied Pecans,
and Black Truffle Crème Fraîche

CITRUS-CURED MONTAUK FLUKE*

Preserved Ginger, Compressed Fuyu Persimmons,
Toasted Pine Nuts, and Asian Pear "Vierge"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Rissolées," Celeriac Purée,
and Celery Branch "Ribbons"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Broccoli Florettes, Greenmarket Peppers,
and Meyer Lemon Gastrique
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Husk Cherries,
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