

per se

SALON TASTING MENU

October 13, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hen Egg "Terrine," Frisée Lettuce, and Pearl Onions
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM SUNCHOKES

Pickled Celery Branch, Petite Carrots,
and "Ranch Dressing"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Oats, Hakurei Turnips, Banana Coulis,
and Pearson Farm Pecans

PACIFIC ABALONE "EN PICCATA"

Squid Ink "Capellini," Salmon Creek Farms Pork Jowl,
and "Beurre d'Oursin"

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Matsutake Mushrooms, Koginut Squash, Wilted Spigarello,
and Toasted Pine Nut Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE*

Polenta "Croûtons," Broccoli Florettes,
and Charred Pepper Jus
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Candied Ginger Root,
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