

per se

SALON TASTING MENU

October 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Crispy "Spätzle," Petite Onions,
and Smoked Cabbage "Vichyssoise"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Compressed Chicories, Roasted Banana Purée,
Sunflower Seeds, and Yuzu Gastrique

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Fuyu Persimmons, California Pistachios,
Brussels Sprouts, and Ruby Beet "Pudding"

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Cauliflower Florettes, French Leeks,
Pepitas, and Vadouvan Curry Emulsion

ANSON MILLS WHITE CORN GRITS

"Parmigiano-Reggiano," Buttermilk-Fried "Ris de Veau,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Wild Mushrooms, Hakurei Turnips,
Celery Root, and "Sauce Navarin"

"PAVÉ" OF MIYAZAKI WAGYU*

Marble Potatoes, Matsutake Mushrooms,
Wilted Spinach, and "Sauce Béarnaise"
(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