

per se

SALON TASTING MENU

October 17, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Nori Blini, Snipped Chives,
and "Beurre Blanc"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

Watermelon Radishes, Picholine Olives,
and Aged Balsamic Vinegar

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Sweet Carrots, Pearson Farm Pecans,
Banana Coulis, and Oat "Tuile"

HERB-ROASTED SCOTTISH LANGOUSTINES

"Gnocchi à la Parisienne," Melted Caraflex Cabbage,
and Horseradish-Scented Crème Fraîche

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Wild Hen-of-the-Woods Mushrooms, Japanese Cauliflower,
Ají Dulce Peppers, and "Gremolata Jus"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Wilted Arrowleaf Spinach,
Cèpe Mushrooms, and Aged Cheddar "Mousseline"
(100.00 supplement)

FRANGIPANE TART

Juneberry Farm Fig "Carpaccio," Candied Ginger,
and Crystallized Husk Cherries

PRIX FIXE 195.00

SERVICE INCLUDED

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