

per se

SALON TASTING MENU

October 23, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Maine Sea Scallop, Matsutake Mushrooms,
and California Sudachi
(60.00 supplement)

SALT-BAKED PARSNIP

Celery Branch Salad, Piedmont Hazelnuts,
and Black Winter Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

White Wine-Poached Apples, Marinated Fennel,
Marcona Almonds, and Greek Yogurt

FILLET OF MEDITERRANEAN ROUGET

Marble Potatoes, Parsley Oil,
and "Sauce Gribiche"

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*

Koginut Squash Purée, Honey-Glazed Cranberries,
Hakurei Turnips, and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU*

Corned Beef, Sunchoke "Rösti,"
Caraflex Cabbage, and "Steak Sauce"
(100.00 supplement)

K+M CHOCOLATE "MARQUISE"

Thomcord Grape Purée, Crispy "Feuilletine,"
Candied Peanuts, and Crème Fraîche Sherbet

PRIX FIXE 195.00
SERVICE INCLUDED

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