

per se

SALON TASTING MENU

October 26, 2018

"OYSTERS AND PEARLS"

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

SMOOTH WHELK "CHOWDER"

"Vol-au-Vent," Chive Oil,
and Royal Kaluga Caviar*
(60.00 supplement)

HONEYCRISP APPLES "EN CROÛTE"

Hawaiian Hearts of Peach Palm, Greenmarket Radishes,
English Walnuts, and Black Winter Truffle Cream

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Medjool Dates, Marcona Almonds,
Celery Branch, and Greek Yogurt

PACIFIC ABALONE "POÊLÉ"

"Ragoût" of Pole Beans, Montauk Squid,
and "Fra diavolo" Sauce

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Honey-Poached Cranberries, Japanese Cauliflower,
Parsnip Emulsion, and Piedmont Hazelnuts

100 DAY DRY-AGED SNAKE RIVER FARMS BEEF RIB-EYE*

Bone Marrow "Pain Perdu," Wilted Arrowleaf Spinach,
Glazed Pearl Onions, 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