

per se

SALON TASTING MENU

October 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Everything Bagel," Petite Onions, and Smoked Sablefish "Rillettes"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Medjool Dates, Romanesco Florettes,
and Compressed Celtuce

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marcona Almonds, Asian Pears, Celery Branch,
and Greek Yogurt

CHARCOAL-GRILLED ATLANTIC MACKEREL

Montauk Squid, Brussels Sprouts "Emincé,"
Spiced Peanuts, and Sudachi Emulsion

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Cauliflower "Gratin," Honeycrisp Apples,
and Piedmont Hazelnut Jus

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

"Ragoût" of Pole Beans, Cocktail Artichokes,
and Hobbs Shore's Bacon Gastrique
(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