

per se

SALON TASTING MENU

October 28, 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 NORWICH MEADOWS FARM YOUNG FENNEL

Serrano Ham, Piedmont Hazelnuts, "Fiore Sardo,"
and Aged Balsamic Vinegar

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Shaved Chestnuts, Honey-Poached Cranberries,
Salsify Root, and Greek Yogurt

"CONFIT" FILLET OF DOVER SOLE

Marinated Cabbage, Grilled Sweet Carrots,
and "Crème à la truffe"

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Ají Dulce Peppers, Charred Scallions, "Gremolata,"
and Cranberry Bean Purée

"PAVÉ" OF MIYAZAKI WAGYU*

Sweetbread "Pierogi," Caramelized Broccoli, "Pommes Purée,"
and "Sauce Bordelaise"
(100.00 supplement)

PEANUT BUTTER BROWNIE

Pickled Honeynut Squash, Caramelized Sorghum,
and Double Cream Ice-Cream

PRIX FIXE 195.00
SERVICE INCLUDED

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