

per se

SALON TASTING MENU

October 30, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Kanpachi, Hass Avocado,
and Finger Limes
(60.00 supplement)

NORWICH MEADOWS FARM CAULIFLOWER

Hadley Orchard Medjool Dates, Pickled Fennel Bulb,
Piedmont Hazelnuts, and Charred Eggplant "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Toasted English Walnuts,
Hakurei Turnips, and Oat "Tuile"

SNAKE RIVER WHITE STURGEON

"Pommes Purée," Preserved Black Winter Truffles,
and "Sauce Laitue"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Broccoli "Tapenade," Sunchoke Cream,
and Sweet Pepper Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Sweet Potato, Hawaiian Hearts of Peach Palm,
Scallion "Émincé," and Spiced Cashews
(100.00 supplement)

PEANUT BUTTER BROWNIE

Pickled Honeynut Squash, Caramelized Sorghum,
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