

per se

SALON TASTING MENU

October 31, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Cauliflower "Panna Cotta," Oyster Gelée,
and California Yuzu
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

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

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Honey-Poached Cranberries, Salsify Root,
Italian Chestnuts, and Greek Yogurt

BACON-WRAPPED SNAKE RIVER WHITE STURGEON

Melted Caraflex Cabbage, Whole Grain Mustard,
Frisée Lettuce, and "Sauce Choucroute"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Hadley Orchards Medjool Dates, Brussels Sprouts, Marcona Almonds,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Broccoli "Capellini," Matsutake Mushrooms,
and "Gremolata"
(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