

per se

SALON TASTING MENU

December 4, 2018

"OYSTERS AND PEARLS"

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

"BACON AND EGGS"

"Pommes Paillasson," Hen Egg Purée,
Hobbs Shore's Bacon, and Royal Kaluga Caviar*
(60.00 supplement)

NORWICH MEADOWS FARM SLOW-ROASTED BEETS

Granny Smith Apples, Compressed Chicories,
and California Pistachios

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Pearson Farm Pecans,
Hakurei Turnips, and Vanilla-Scented Yogurt

MAINE SEA SCALLOP*

Sunchoke Cream, Toasted Almonds,
and Brown Butter Vinaigrette

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Forest Mushrooms, Cardoons, Nantes Carrots,
and Caramelized Onion Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Koginut Squash Purée,
Spigarello Kale, and "Steak Sauce"
(100.00 supplement)

SPICED MOLÉ "MARQUISE"

Tequila Raisins, Banana Crème Fraîche Mousse,
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