

per se

SALON TASTING MENU

December 17, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Green Walk Hatchery Brown Trout "Tartare,"
"Everything Crumble," and Dill Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM SUNCHOKES

Granny Smith Apples, Black Winter Truffles,
California Pistachios, and Horseradish Cream

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Marinated Fennel, Poached Quince,
Pumpkin Seeds, and Greek Yogurt

SCOTTISH LANGOUSTINES "EN FEUILLE DE BRICK"

Crispy "Spätzle," Hobbs Shore's Bacon, Aged "Comté,"
and "Crème de Crustacés"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

"Cottage Pie," Maitake Mushrooms,
and Broccoli "Mousseline"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Pickled Red Cabbage,
Parsnip Purée, and Whole Grain Mustard
(100.00 supplement)

"GÂTEAU OPÉRA"

Caramelized Chocolate "Crèmeux," Espresso Ice Cream,
and Marcona Almond "Feuille Craquante"

PRIX FIXE 195.00

SERVICE INCLUDED

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