

per se

SALON TASTING MENU

December 23, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Brioche Melba, Pistachio Oil, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Fuyu Persimmons, Compressed Friseline, Piedmont Hazelnuts,
and Aged Balsamic Vinegar

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Cranberry Marmalade,
and Spiced English Walnuts

"ESTURGEON EN CROÛTE DE POMMES DE TERRE"*

Green Garlic Mousse, Chanterelle Mushrooms,
and Smoked Sturgeon Cream

"CARNAROLI RISOTTO BIOLOGICO"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Glazed Sweet Carrots, Wilted Broccoli Rabe,
and Pine Nut Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Crispy "Spätzle," Savoy Cabbage, Burgundy Mustard,
and Horseradish Crème Fraîche
(100.00 supplement)

K+M "NICARAGUA" DARK CHOCOLATE TORTE

Puffed Sorghum, Double Cream Ice Cream,
and Caramelized Banana Chutney

PRIX FIXE 195.00
SERVICE INCLUDED

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