

per se

SALON TASTING MENU

January 5, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Spiny Lobster Knuckles, Toasted Corn Cake,
Snipped Chives, and "Étouffée"
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED GEM LETTUCE

Hen Egg "Mimosa," Pickled Scallions,
and Smoked Molokai Yam Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Crispy Oats, Compressed Asian Pears,
English Walnuts, and Greek Yogurt

MONTAUK SEA BREEM "CUIT À LA VAPEUR"

Razor Clams, Glazed Tokyo Turnips, Lollipop Kale Sprouts,
and Noilly Prat Emulsion

"CARNAROLI RISOTTO BIOLOGICO"

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

SALMON CREEK FARMS PORK BELLY

Marinated Ruby Beets, Sunchoke "Rösti,"
and Red Cabbage Jus

"PAVE" OF MIYAZAKI WAGYU*

"Pommes Boulangère," Cipollini Onion,
and "Sauce Lyonnaise"
(100.00 supplement)

K+M CHOCOLATE "TRIFLE"

Passion Fruit Gelée, Cocoa Nib-Rum "Génoise,"
Macadamia Nut "Toffee," and Double Cream Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED

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