

per se

SALON TASTING MENU

January 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hawaiian Hearts of Peach Palm "Bavaois,"
Young Coconut, and Finger Lime
(60.00 supplement)

SALAD OF WINTER RADISHES

Snap Dragon Apples, Pickled Sunchokes, Spiced Cashews,
and Sesame Seed Emulsion

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thomson Grapes, Celery Branch "Ribbons," California Pistachios,
and Kendall Farms Crème Fraîche

MAINE DIVER SEA SCALLOP*

Marinated Fennel, Shaved Cauliflower,
and Oro Blanco Grapefruit "Vierge"

"CARNAROLI RISOTTO BIOLOGICO"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Pommes Purée," Cocktail Artichokes,
Gem Lettuces, and Moroccan Olive Jus

MIYAZAKI WAGYU*

Marcho Farms "Ris de Veau," Slow-Roasted Shallots,
and Broccoli "Gratin"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

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