

per se

SALON TASTING MENU

January 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Steelhead Trout "Tartare," Brioche Melba,
and Hen Egg "Gribiche"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM SWEET CARROTS

Hawaiian Hearts of Peach Palm, Persian Cucumbers,
and Marcona Almonds

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch "Ribbons," Thompson Grapes,
Virginia Peanuts, and Greek Yogurt

WILD PORTUGUESE SAINT-PIERRE

Tokyo Turnips, Preserved Habanada Peppers,
and Kaffir Lime "Mousseline"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Cream-Braised Fingerling Potatoes, Broccoli Florettes,
and Black Winter Truffle-Madeira Emulsion

HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Hand-Rolled "Orecchiette," Black Trumpet Mushrooms,
Wilted Spigarello Kale, and Marsala Jus

K+M CHOCOLATE MOUSSE

Caramelized Puff Pastry, Banana Marmalade,
Dulce de Leche, and Persian Lime Caramel

PRIX FIXE 225.00

SERVICE INCLUDED

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