

per se

SALON TASTING MENU

January 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Smoked Trout "Tartelette," Persian Cucumbers,
and Yuzu-Scented Crème Fraîche
(60.00 supplement)

WHITE WINE-POACHED SECKEL PEAR "EN CROÛTE"

Hawaiian Hearts of Peach Palm, Celery Branch,
Sherry Vinaigrette, and Black Winter Truffles

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pine Nut "Dentelle," Golden Raisins,
Greek Yogurt, and Sweet Carrot Coulis

GOLDEN TILEFISH "EN PICCATA"

Green Garlic "Mousseline," Meyer Lemon,
and Italian Caper "Beurre Blanc"

"CARNAROLI RISOTTO BIOLOGICO"

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

48 HOUR-BRAISED BEEF SHORT RIB

Glazed Rutabaga, Pearl Onions, French Leeks,
and "Sauce Bordelaise"

"SURF AND TURF"*

Miyazaki Wagyu, Scottish Langoustines, Black Trumpet Mushrooms,
Broccoli Florettes, and "Gremolata" Jus
(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