

per se

SALON TASTING MENU

January 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Steelhead Trout, Pumpernickel "Pain Perdu,"
and Persian Cucumbers
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Cherry Belle Radishes, Granny Smith Apples,
California Pistachios, and Hass Avocado

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Ruby Beets, Compressed Tardivo,
French Leeks, and Candied English Walnuts

ATLANTIC BLACK BASS "FARCI AUX MOULES"

Bangs Island Mussels, "Pain de Campagne,"
and Saffron Emulsion

FOUR STORY HILL FARM SUNNY-SIDE UP HEN EGG*

Crispy Pork Belly, Sunchoke "Hash,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB RIB-EYE*

Sweet Carrots, Cocktail Artichokes, Marcona Almonds,
and Meyer Lemon Gastrique

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Purple Yam "Mille-Feuille," Braised Lacinato Kale,
Pearson Farm Pecans, and "Steak Sauce"
(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