

per se

SALON TASTING MENU

February 4, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Soy Bean "Panna Cotta," Granny Smith Apples,
and Preserved Ginger
(60.00 supplement)

SALAD OF WINTER RADISHES

Young Fennel Bulb, Meiwa Kumquats,
Crispy Oats, and Saffron Coulis

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thompson Grapes, California Pistachios,
and Spicy Mustard Condiment

CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Serrano Ham, Cocktail Artichokes,
Sweet Carrots, and "Escabèche"

HAND-CUT "TAGLIATELLE"

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

MILK-FED YORKSHIRE "PORCELET"

Parsnip Cream, Brussels Sprouts "Émincé,"
and "Sauce Périgourdine"

"PAVÉ" OF MIYAZAKI WAGYU*

Celery Root "Gratin," Broccoli Purée,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, per se Oyster Cracker,
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