

per se

SALON TASTING MENU

February 6, 2019

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Pommes Paillasson," Slow-Cooked Hen Egg,
and Crispy Red Onion Rings
(60.00 supplement)

SALAD OF SALT-BAKED PARSNIPS

Granny Smith Apples, Charred Pearl Onions,
and Marcona Almonds "Butter"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Asian Pears, Tokyo Turnips,
and Hazelnut-Chocolate Emulsion

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Cherry Belle Radishes, Sunchoke Purée,
and "Beurre Cancalaise"

"CARNAROLI RISOTTO BIOLOGICO"

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

MILK-FED YORKSHIRE PORCELET

Chickpea Panisse "Croûtons," Holland Eggplant,
Picholine Olives, and Shishito Pepper Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Morel Farci," Wilted Arrowleaf Spinach,
Roasted Garnet Yams, and "Steak Sauce"
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Hacienda Victoria" 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