

per se

SALON TASTING MENU

February 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Corned Beef Hash, Hen Egg Purée,
and Pickled Pearl Onions
(60.00 supplement)

SALAD OF WINTER RADISHES

"Pain de Campagne," Marcona Almonds,
and Sunchoke "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch Ribbons, Pearson Farm Pecans, Crispy Oat Tuile,
and Snap Dragon Apple "Butter"

WILD PORTUGUESE ROUGET*

California Spring Onions, Young Fennel,
and Noilly Prat Emulsion

HAND-CUT "TAGLIATELLE"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Morel Mushrooms, Sweet Carrots, Wilted Spigarello,
and Brown Butter Gastrique

100 DAY DRY-AGED BEEF RIB-EYE*

Roasted Parsnip, Savoy Cabbage, Garnet Yams,
and Sauce Navarin
(100.00 supplement)

SUMO MANDARIN AND MASCARPONE "TRIFLE"

Lime-Scented Kumquats, Candied Mandarinquats,
and Preserved Damson Plums

PRIX FIXE 225.00
SERVICE INCLUDED

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