

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, Brussels Sprouts,
and Pickled Pearl Onions
(60.00 supplement)

"BETTERAVE JAUNE FARCI"

Port-Poached Sour Cherries, "Feuille de Brick,"
English Walnuts, and Young Fennel Bulb

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Celery Branch, Candied Pecans,
Crispy Oats, and Snap Dragon Apple Butter

"SASHIMI" OF MONTAUK FLUKE*

Lollipop Kale Sprout, Piedmont Hazelnuts,
and Sunchoke Vierge

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Caramelized Green Garlic, Globe Artichokes, and Meyer Lemon Jus

100 DAY DRY-AGED RIB EYE*

"Joue De Veau," Black Trumpet Mushrooms, Roasted Shallots,
and Broccoli Purée
(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