

per se

SALON TASTING MENU

March 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Bangs Island Mussels, "Pain de Campagne,"
and Pasilla Chile Emulsion
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "TARTARE"

Thompson Grapes, Spiced Virginia Peanuts,
Nantes Carrots, and "Feuille de Brick"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Royal Blenheim Apricots,
Winter Chicories, and Greek Yogurt

"SASHIMI" OF MEDITERRANEAN GOLDEN EYE SNAPPER*

Granny Smith Apple Relish, Ginger Oil,
and White Asparagus "Vierge"

"CARNAROLI RISOTTO BIOLOGICO"

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

BACON-WRAPPED BROKEN ARROW RANCH ANTELOPE*

"Gnocchi à la Parisiennes," Black Trumpet Mushrooms,
English Peas, and "Sauce Soubise"

100 DAY DRY-AGED BEEF RIB-EYE*

Morel Mushroom "Pain Perdu," Wilted Spigarello Kale,
Creamed Broccoli Purée, and "Sauce Bordelaise"
(100.00 supplement)

TOASTED CASHEW LAYER CAKE

Grilled Golden Pineapple, Coconut-Rum Purée,
and Kaffir Lime 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