

per se

SALON TASTING MENU

March 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Hen Egg "Omelette," Persian Cucumbers,
and Preserved Horseradish
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Oro Blanco Grapefruit, Norwich Meadows Farm Radishes,
Pickled Fennel Bulb, and Toasted Pine Nut Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TART"

California Rhubarb, Purple Top Turnips, Pearson Farm Pecans,
and Kendall Farms Crème Fraîche

"PAVÉ" OF WILD PORTUGUESE DOVER SOLE

Flowering Broccoli, Scallion "Mousseline,"
and Sesame Seed Emulsion

HAND-CUT "TAGLIATELLE"

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

MILLBROOK FARM VENISON "WELLINGTON"*

Fork-Crushed Fingerling Potatoes, Fava Beans,
Caramelized Green Garlic, and "Vin Jaune"

100 DAY DRY-AGED BEEF RIB-EYE*

Mary's Basil-Fed Snails "à la Bourguignonne," Forest Mushrooms,
"Pain de Campagne," and "Sauce Bordelaise"
(100.00 supplement)

"PAIN PERDU À LA CANNELLE"

Whipped Burnt Honey, Spiced Apple Butter,
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