

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," Pickled Persian Cucumbers,
"Pommes Fondant," and Ameraucana Hen Egg Purée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Blood Oranges, Toasted Pine Nuts,
and Fennel "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

CHARCOAL-GRILLED ATLANTIC BLACK COD

Cocktail Artichokes, Gem Lettuce, Meyer Lemon,
and "Sauce Barigoule"

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM LAMB PRIME RIB*

French White Asparagus, Green Garlic "Pain Perdu,"
and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU*

Mary's Basil-Fed Snails, Morel Mushrooms, "Pain de Campagne,"
and Parsley-Garlic "Beurre Blanc"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

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