

per se

SALON TASTING MENU

March 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Winter Radishes, Marcona Almonds,
and Meyer Lemon Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Young Fennel Bulb, Toasted Pistachios,
and "Beurre Noisette"

"PAVÉ" OF PACIFIC SABLEFISH

"Pommes Maxim's," Caramelized Green Garlic,
and "Crème de Crustacés"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB PRIME RIB*

Slow-Roasted Garnet Yam, Cipollini Onion,
Celery Branch Ribbons, and "Jus d'Agneau"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Swiss Chard "Subric,"
and "Sauce Borscht"
(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