

per se

SALON TASTING MENU

March 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick" Tuile, Persian Cucumbers,
and Preserved Ginger "Panna Cotta"
(60.00 supplement)

SALAD OF MARINATED ARTICHOKEs

"Pain de Campagne," Pickled Fennel Bulb, San Marzano Tomato Marmalade,
and Armando Manni Extra Virgin Olive Oil

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, California Pistachios,
and Kendall Farms Crème Fraîche

GREEN WALK HATCHERY BROWN TROUT*

Smoked Trout Roe, English Peas, Tokyo Turnips,
and "Green Goddess" Dressing

SOFT-SCRAMBLED HEN EGGS

Marcho Farms "Ris de Veau," "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

BACON-WRAPPED MILLBROOK FARM VENISON*

Caramelized Green Garlic, Black Trumpet Mushrooms,
Cauliflower Purée, and Aged Bourbon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Creamed Arrowleaf Spinach, Cipollini Onions, "Soubise,"
and "Sauce Bordelaise"
(100.00 supplement)

WHITE WINE-POACHED BARTLETT PEAR

Pound Cake, Citrus-Scented Lace Cookie,
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