

per se

SALON TASTING MENU

March 30, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Pumpnickel "Blini,"
and Pickled Celery Branch
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Hass Avocado, Norwich Meadows Farm Radishes, Toasted Pine Nuts,
and Oro Blanco Grapefruit "Vierge"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, Pistachio "Dentelle,"
and Young Fennel Bulb

PACIFIC ABALONE "EN PICCATA"

Razor Clam, Broccolini Florettes, Confit Meyer Lemon,
Sliced Almonds, and Noilly Prat Emulsion

SOFT-BOILED FOUR STORY HILL FARM HEN EGG*

Mascarpone-Enriched Anson Mills Polenta, "Parmigiano-Reggiano,"
and Shaved Black Winter Truffles from Périgord
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Cauliflower Purée,
Tokyo Turnips, and Vadouvan Curry Oil

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Gaufrettes," Sweet Carrots,
"Pain Perdu," and "Steak Sauce"
(100.00 supplement)

BANANA-LIME "MILLE CRÊPE"

Caramelized Honey Marshmallow, Toasted Oat "Flapjack,"
Greek Yogurt, 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