

per se

SALON TASTING MENU

April 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Pacific Sablefish "Rillettes," Rye Melba,
and Slow-Cooked Hen Egg Vinaigrette
(60.00 supplement)

"PEAS AND CARROTS"

Hawaiian Hearts of Peach Palm, English Peas,
Sweet Carrots, and Meyer Lemon "Pudding"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Celery Branch "Ribbons,"
Pearson Farm Pecans, and BLiS Maple Syrup

CITRUS-CURED AUSTRALIAN HIRAMASA*

Compressed Norwich Meadows Farm Radishes, Hass Avocado Mousse,
Basil Oil, and Spiced Citrus "Vierge"

MILK-FED YORKSHIRE PORCELET

Butter-Poached Morel Mushrooms, French White Asparagus,
Roasted Ramps, and "Beurre Noisette"

MIYAZAKI WAGYU*

Creamed Spinach "Gratin," Crispy Cipollini Onions,
Petite Lettuces, and "Sauce Périgourdine"
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, Marcona Almond Buttercream,
and Brown Butter 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