

per se

SALON TASTING MENU

April 17, 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
(60.00 supplement)

SALAD OF ROASTED SWEET CARROTS

Feuille de Brick "Tuile," Persian Cucumbers,
and Charred Eggplant "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch "Ribbons,"
Virginia Peanut "Butter," and Greek Yogurt

GREEN WALK HATCHERY RAINBOW TROUT*

Green Almonds and Ramp Top "Mousseline"

48 HOUR-BRASIED BEEF SHORT RIB

Caramelized Green Garlic, Piedmont Hazelnuts,
Poached Sultanas, and Cauliflower "Tapenade"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Paillason," Black Trumpet Mushrooms, Broccoli Florettes,
and "Vinaigrette Bordelaise"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED