

per se

SALON TASTING MENU

April 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

French White Asparagus "Velouté," Brioche "Soldier,"
and Onion Blossoms
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Petite Mint,
and Hass Avocado Mousse

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Royal Blenheim Apricots, Piedmont Hazelnut Purée,
and Condensed Milk "Tuile"

CONFIT FILLET OF PACIFIC HALIBUT

Creamed Ramp Tops, Green Almonds,
and Bonito Emulsion

MARCHO FARMS VEAL RIB-EYE*

Short Rib "Raviolo," Morel Mushrooms,
Tokyo Turnips, and Marsala Jus

100 DAY DRY-AGED BEEF*

"Pommes Duchesse," Broccoli Florettes,
and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

"GÂTEAU OPÉRA"

K+M "Nicaragua" Chocolate Mousse, Marcona Almond Buttercream,
and Honey-Oat 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