

per se

SALON TASTING MENU

April 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Shima Aji, Young Ginger "Panna Cotta,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, Easter Egg Radishes,
and Black Truffle-Scented Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Peanut Brittle, Harry's Berries Strawberries,
and Marinated Fennel Bulb

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Green Tomato "Chow-Chow," Celery Branch,
and "Green Goddess" Dressing

MARCHO FARMS VEAL RIB-EYE*

Rick Bishop's La Ratte Potatoes, Tokyo Turnips,
and Broccoli Florettes

100 DAY DRY-AGED BEEF*

Black Trumpet Mushroom "Pain Perdu," Corned Beef,
Wilted Savoy Spinach, and "Sauce Bordelaise"
(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