

per se

SALON TASTING MENU

April 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rick Bishop's La Ratte Potatoes, Miner's Lettuce,
and Smoked Trout Cream
(60.00 supplement)

SALAD OF SACRAMENTO DELTA GREEN ASPARAGUS

Four Story Hill Farm Hen Egg, Pickled Pearl Onions,
and Easter Egg Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

BROWN BUTTER-POACHED MAINE SEA SCALLOP*

Montauk Whelk "Chowder," Bloomsdale Spinach,
and Caramelized Green Garlic

ELYSIAN FIELDS FARM LAMB*

Panisse "Croûton," Artichokes "à la Barigoule,"
Persian Cucumbers, and Za'atar Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Dry-Aged Beef "Bresaola," Tokyo Turnips, Wilted Ramps,
and Szechuan Peppercorn "Mignonnette"
(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