

per se

SALON TASTING MENU

April 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Island Creek Oyster "en Gelée" and Tellicherry Peppercorn "Mignonnette"
(60.00 supplement)

BUTTERMILK-FRIED GREEN TOMATOES

Easter Egg Radishes, Fines Herbes,
and Green Goddess Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Marinated Fennel Bulb,
and Virginia Peanuts

CHARCOAL-GRILLED HOKKAIDO SEA SCALLOP*

Montauk Smooth Whelk, Russet Potato "Gnocchi," Celery Branch,
and "Manhattan Clam Chowder"

48 HOUR-BRAISED BEEF SHORT RIB

Rosemary-Garlic "Pudding," Tokyo Turnips,
and Caramelized Green Garlic

SIRLOIN OF MIYAZAKI WAGYU*

Cornbread "Pain Perdu," Sacramento Delta Green Asparagus,
Shishito Pepper "Aioli," and "Steak Sauce"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness