

per se

SALON TASTING MENU

April 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Montauk Fluke, Granny Smith Apples,
and Hass Avocado Mousse
(60.00 supplement)

CHILLED GREEN ASPARAGUS SOUP

Hawaiian Hearts of Peach Palm, Red Ribbon Arugula,
and Compressed Green Almonds

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Celery Branch Salad,
Pearson Farm Pecans, and BLiS Maple Syrup

GREEN WALK HATCHERY RAINBOW TROUT*

Easter Egg Radishes, Ramp Top "Mousseline,"
and Szechuan Peppercorn "Mignonnette"

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

Melted Green Garlic, Tokyo Turnips, Meyer Lemon,
and Whole Grain Mustard Jus

SIRLOIN OF MIYAZAKI WAGYU*

Yukon Gold Potato "Mille-Feuille," Broccoli Florettes,
Shishito Peppers, and Blackstrap Molasses
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Madagascar Vanilla Bean "Crème Diplomate,"
Candied Citrus, and Custard 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