

per se

SALON TASTING MENU

April 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout, English Pea "Royale,"
and "Everything Bagel" Crumble
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM "CROQUETTES"

Norwich Meadows Farm Radishes, Speckled Romaine Lettuce,
Persian Cucumbers, and Matsutake Mushroom "Aioli"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Green Strawberries, Charred Celery Branch,
and Piedmont Hazelnut "Butter"

CORNMEAL-CRUSTED SOFT-SHELL CRAB

Dry-Aged Beef "Lardo," Pickled Green Tomatoes, Fresno Chili Peppers,
and "Green Goddess" Dressing

ELYSIAN FIELDS FARM SPRING LAMB*

"Pommes Rissolées," Fava Bean "Ragout,"
Melted Swiss Chard, and Whisky Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Tokyo Turnips, Crispy Cipollini Onions,
Glazed Broccoli, and "Steak Sauce"
(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