

per se

SALON TASTING MENU

May 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Coconut "Panna Cotta," Granny Smith Apples,
Green Almonds, and Vadouvan Curry Oil
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Petite Radishes, Pickled Pearl Onions,
and Kendall Farms Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Young Fennel Bulb,
and Candied Virginia Peanuts

SCOTTISH LANGOUSTINES "CUIT À LA VAPEUR"

Fresno Chili Peppers, English Pea "Aguachile,"
and Armando Manni Extra Virgin Olive Oil

MARCHO FARMS VEAL RIB-EYE "EN PERSILLADE"*

Sweetbread "Tortellini," Sacramento Delta Green Asparagus,
Morel Mushrooms, and "Gastrique Béarnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Beef Short Rib "Marmalade," French White Asparagus,
Violet Artichokes, and "Jus Barigoule"
(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