

per se

SALON TASTING MENU

May 3, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasu "Tartare," Granny Smith Apples,
"Feuille de Brick," and Soft Tofu
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

Persian Cucumbers, Petite Radishes, Green Almonds,
and California Hass Avocado

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Green Strawberries, Young Fennel Bulb,
and Candied Peanuts

MONTAUK BLACK BASS "CUIT À LA VAPEUR"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Fingerling Potatoes, Shishito Pepper "Aioli,"
Garbanzo Beans, and "Jus d'Agneau"

100 DAY DRY-AGED BEEF RIB-EYE*

Sweetbread "Tortellini," Morel Mushrooms,
Fava Beans, and "Gastrique Paloise"
(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