

per se

SALON TASTING MENU

May 5, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Granité au Champagne Rosé," Harry's Berries Strawberries,
and Kendall Farms Crème Fraîche
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

California Hass Avocado, Easter Egg Radishes,
Sugar Snap Peas, and Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Sequoia Cherries, Green Almond Hearts,
and Celery Branch "Ribbons"

HERB-ROASTED ATLANTIC MONKFISH

"Dégustation" of Spring Garlic and Whole Grain Mustard Emulsion

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Thumbelina Carrots, Marinated Picholine Olives,
and Armando Manni Extra Virgin Olive Oil

SIRLOIN OF MIYAZAKI WAGYU*

Short Rib Marmalade, Koshihikari Rice, Hen Egg Crêpe,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"VICTORIA SANDWICH"

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