

per se

SALON TASTING MENU

May 6, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Croustillant de Feuille de Brick," Smoked Trout "Rillettes,"
and Fines Herbes Crème Fraîche
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED CARROTS

Persian Cucumbers, Pickled Fennel Bulb,
Crispy "Papadum," and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Sequoia Cherries, Ruby Beets,
Belgian Endive, and Green Almonds

SCOTTISH LANGOUSTINES "À LA PLANCHA"

"Pommes Purée," Morel Mushrooms,
and "Beurre de Homard"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Easter Egg Radishes, Wilted Ramps,
Rapini, and Blackstrap Molasses

MIYAZAKI WAGYU*

Swiss Chard, Tokyo Turnips,
and Charred Shishito Jus
(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