

per se

SALON TASTING MENU

May 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pain de Campagne" Melba, Smoked Trout "Rillettes,"
Pearl Onions, and Lovage Crème Fraîche
(60.00 supplement)

SALAD OF GREENMARKET RADISHES

Hawaiian Hearts of Peach Palm, Hass Avocado, Young Almonds,
and Green Strawberry "Aguachile"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Sequoia Cherries, Compressed Fennel Bulb,
Ruby Beets, and California Pistachios

"PAVÉ" OF YELLOWFIN TUNA*

Cocktail Artichokes, Speckled Romaine Lettuce,
Picholine Olives, and Noilly Prat Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

Hobbs Shore's Bacon "Lardons," Hen Egg Purée,
Savoy Cabbage "Émincé," and Tokyo Turnips

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillasson," Caramelized Green Garlic,
Sugar Snap Peas, and "Sauce Bordelaise"
(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