

per se

SALON TASTING MENU

May 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brown Trout "Rillettes," Lovage Oil,
and "Pain de Campagne"
(60.00 supplement)

"SALADE VERTE"

Hawaiian Hearts of Peach Palm, Persian Cucumbers,
Green Almonds, and Green Strawberry "Chiffon"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Ramps, Sequoia Cherries, Ruby Beet Purée,
and Toasted English Walnuts

CHARCOAL-GRILLED MONTAUK TILEFISH

Fennel Bulb "à la Grecque," Speckled Romaine Lettuce,
and Hass Avocado Mousse

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Hen-of-the-Woods Mushrooms, Glazed Tokyo Turnips,
Wilted Savoy Spinach, and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF*

Short Rib "Pain Perdu," Pickled Green Tomato,
Fava Beans, and "1000 Island Gastrique"
(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