

per se

SALON TASTING MENU

May 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," French White Asparagus,
and Fines Herbes Emulsion
(60.00 supplement)

SALAD OF SLOW-ROASTED RUBY BEETS

Hawaiian Hearts of Peach Palm, Persian Cucumbers,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Piedmont Hazelnuts,
and Celery Branch "Ribbons"

"PAVÉ" OF NOVA SCOTIA HALIBUT

Glazed Tokyo Turnips, Wilted Ramp Tops,
and Whole Grain Mustard

ELYSIAN FIELDS FARM LAMB*

"Saucisson à l'Ail," Preserved Green Tomatoes,
Garbanzo Beans, and Pickled Sultana Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillasson," Easter Egg Radishes
Hen Egg Purée, and "Steak Sauce"
(100.00 supplement)

SWEET CARROT SHERBET

Cocoa-Caraway Crumble, Cream Cheese "Mousseline,"
Golden Pineapple, and Pearson Farm Pecans

PRIX FIXE 225.00
SERVICE INCLUDED