

per se

SALON TASTING MENU

May 19, 2019

"OYSTERS AND PEARLS"

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

CHILLED GREEN ASPARAGUS "VICHYSSEOISE"

Marinated Leeks, Green Almond Hearts,
and Harry's Berries Strawberries

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Glazed Mulberries, Celery Branch Salad,
and Pearson Farm Pecans

"PAVÉ" OF MEDITERRANEAN LUBINA

"Pommes Purée," Pickled Turnips, and Whole Grain Mustard Emulsion

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

English Pea "Ragoût," Wilted Swiss Chard,
Sweet Carrots, and Meyer Lemon Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

French White Asparagus, Creamed Arrowleaf Spinach,
"Hollandaise de Homard," and "Steak Sauce"
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Rose Turkish Delight,
and Madagascar Vanilla Bean "Crème Diplomate"

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness