

per se

SALON TASTING MENU

May 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes" and Dill-Scented Crème Fraîche
(60.00 supplement)

"POIREAUX À LA VINAIGRETTE"

Petite Carrots, Whole Grain Mustard, Pickled Ramps,
and Black Winter Truffle "Ravigote"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Persian Cucumbers, Rye Melba, Ruby Beet Purée,
and Celery Branch "Ribbons"

SLOW-COOKED DAY BOAT HALIBUT

Watercress "Panade," Sugar Snap Peas,
and Noilly Prat "Glaçage"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Pommes Rissolées," Wilted Arrowleaf Spinach,
and Meyer Lemon Gastrique

"PAVÉ" OF MIYAZAKI WAGYU*

Bone Marrow "Pudding," French White Asparagus,
Lacinato Kale "Emincé," and Veal Jus
(100.00 supplement)

"VICTORIA SANDWICH"

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

PRIX FIXE 225.00
SERVICE INCLUDED