

per se

SALON TASTING MENU

May 23, 2019

"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Maine Lobster, Garden Tarragon,
and Royal Ossetra Caviar*
(60.00 supplement)

SALAD OF FINGERLING POTATOES

Broccolini Florettes, Pickled Cucumbers,
Frisée Lettuce, and "Sauce Gribiche"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch "Ribbons,"
and Piedmont Hazelnuts

CONFIT FILLET OF DAY BOAT HALIBUT

Ruby Beets, Preserved Ramps, Green Almonds,
and Hass Avocado Mousse

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

"Rillettes de Poularde," Sugar Snap Peas,
and Meyer Lemon Confit

100 DAY DRY-AGED BEEF RIB-EYE*

Bone Marrow "Pudding," Sacramento Delta Green Asparagus,
Easter Egg Radishes, and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

"VICTORIA SANDWICH"

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

PRIX FIXE 225.00
SERVICE INCLUDED