

per se

SALON TASTING MENU

May 29, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Pierogi," Garden Dill,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

SALAD OF COCKTAIL ARTICHOKEs

per se Ricotta, Shishito Peppers,
and Toasted Pine Nuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

White Nectarines, Celery Branch "Ribbons,"
and Greek Yogurt

SLOW-COOKED MAINE DAY BOAT HALIBUT

Hakurei Turnips, Wilted Fava Leaves,
and "Sauce Borscht"

ELYSIAN FIELDS FARM SPRING LAMB*

"Merguez," Sweet Carrots, English Peas,
and "Sauce Dijonnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Beef Short Rib "Pain Perdu," Pickled Green Tomatoes,
Salanova Lettuce, and "1000 Island Gastrique"
(100.00 supplement)

CHAMPAGNE LAYER CAKE

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