

per se

SALON TASTING MENU

May 30, 2019

"OYSTERS AND PEARLS"

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

"LOBSTER ROLL"

Brioche Melba, Celeriac "Rémoulade," Celery Branch,
and Royal Ossetra Caviar*
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
White Nectarines, Easter Egg Radishes, Sunchoke "Aioli,"
and Toasted Sunflower Seeds

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Sequoia Cherries, Hakurei Turnips,
Crispy Oats, and Greek Yogurt

CONFIT FILLET OF DAY BOAT HALIBUT
Anson Mills Farro Verde, Wilted Ramp Tops,
and Shishito Peppers

MARCHO FARMS VEAL RIB-EYE*

"Pommes Purée," Sacramento Delta Green Asparagus,
Cèpe Mushrooms, and "Gastrique Béarnaise"

100 DAY DRY-AGED BEEF*

Beef Short Rib "Pain Perdu," Morel Mushrooms,
Red Spring Onions, and "Steak Sauce"
(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