

per se

SALON TASTING MENU

May 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Slow-Cooked Hen Egg,
Hobbs Shore's Bacon, and Chive Blossoms
(60.00 supplement)

CHARCOAL-GRILLED JAPANESE CUCUMBERS

Hawaiian Hearts of Peach Palm, Sweet Carrots,
Fresno Chili Peppers, and Virginia Peanuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Strawberries, Marinated Hakurei Turnips,
and English Walnuts

ATLANTIC DAY BOAT HALIBUT

Butter-Poached Morel Mushrooms, Compressed Snow Peas,
and "Beurre Blanc au Vin Jaune"

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

Shishito Peppers, Meyer Lemon Confit, Ramp Top "Pesto,"
and Pine Nut Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE*

Dry-Aged Beef "Tataki," Easter Egg Radishes,
Pickled Celery Branch, and "Sauce Japonaise"
(100.00 supplement)

"VICTORIA SANDWICH"

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

PRIX FIXE 225.00
SERVICE INCLUDED