

per se

SALON TASTING MENU

June 2, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa, Snow Pea "Émincé,"
and "Feuille de Brick" Tuile
(60.00 supplement)

HAWAIIAN HEART OF PEACH PALM "BAVAROIS"

"Demi-Sec" Strawberries, Preserved Ramps,
and Piedmont Hazelnuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Bourbon-Glazed Brooks Cherries,
Pearson Farm Pecans, and Whipped Honey

HERB-CRUSTED MONTAUK GOLDEN TILEFISH

Sofritto-Braised Romano Beans, Sungold Tomatoes,
and Marinated Cocktail Artichokes

MILK-FED YORKSHIRE PORCELET

Cornbread "Pain Perdu," Pickled Red Cabbage, Persian Cucumbers,
and Blackstrap Molasses Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Sweet Carrots,
and "Jus de Veau"
(100.00 supplement)

"VICTORIA SANDWICH"

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

PRIX FIXE 225.00
SERVICE INCLUDED