

per se

SALON TASTING MENU

June 3, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Milk-Fed Yorkshire Porcelet, Soft-Scrambled Hen Egg,
and Snipped Chives
(60.00 supplement)

SALAD OF MARINATED BEETS

Pell Family Farm Strawberries, Compressed Lettuce,
and English Walnuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Candied Virginia Peanuts,
and Caramelized Banana Purée

DELAWARE SOFT-SHELL CRAB

Sweet Carrots, Charred Romano Beans,
and Sunchoke Emulsion

48 HOUR-BRAISED BEEF SHORT RIB

"Feuille de Brick," Easter Egg Radishes,
and Ramp "Pesto"

"PAVÉ" OF MIYAZAKI WAGYU*

"Papadum," Bok Choy,
and Garbanzo Bean Vinaigrette
(100.00 supplement)

"VICTORIA SANDWICH"

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

PRIX FIXE 225.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness