

per se

SALON TASTING MENU

June 5, 2019

"OYSTERS AND PEARLS"

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

"TWICE-BAKED POTATO"

Dry-Aged Beef "Lardo" and Royal Ossetra Caviar*
(60.00 supplement)

"PEAS AND CARROTS"

Espelette Pepper-Scented "Papadum," Sugar Snap Peas,
and Sweet Carrot Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Virginia Peanut "Butter,"
and Banana "Parisienne"

SLOW-COOKED MAINE HALIBUT

Bang's Island Mussels, Young Fennel Bulb,
and "Billi Bi"

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

Glazed Fava Beans, Charred Shishito Peppers,
Easter Egg Radishes, and Tequila-Lime Jus

SIRLOIN OF MIYAZAKI WAGYU*

Corned Beef, Morel Mushrooms, Frisée Lettuce,
and Red Wine Vinegar Sauce
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

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