

per se

SALON TASTING MENU

June 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Cucumber Gelée,
and "Everything Bagel" Melba
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
California Nectarines, Snug Harbor Heritage Farm Petite Radishes,
and Brokaw Avocado Mousse

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Norwich Meadows Farm Ruby Beets, Brooks Cherries,
and Toasted Pistachio Vinaigrette

"PAVÉ" OF WILD PORTUGUESE "LOUP DE MER"

Harry's Berries Haricots Verts, Sungold Tomatoes,
and "Billi Bi"

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Marinated Cocktail Artichokes, Cauliflower Florettes,
Salanova Lettuces, and Moroccan Olive Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillasson," Dry-Aged Beef "Lardo," Green Asparagus,
and Red Wine Vinegar Sauce
(100.00 supplement)

"VICTORIA SANDWICH"

Hibiscus-Poached Rhubarb, Rose Turkish Delight,
and Spring Herb "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