

per se

SALON TASTING MENU

June 10, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Feuille de Brick," Smoked Trout "Rillettes,"
and Petite Welsh Onions
(60.00 supplement)

SALAD OF EASTER EGG RADISHES

Compressed Peaches, Marcona Almonds,
and Aged Balsamic Vinegar

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Stewed Blueberries, Piedmont Hazelnuts, Greek Yogurt,
and Toasted Oat "Tuile"

SLOW-COOKED DAY BOAT HALIBUT

Cauliflower Cream, Sugar Snap Peas,
and Meyer Lemon Emulsion

MARCHO FARMS NATURE-FED VEAL RIBEYE*

"Joue de Veau," Oregon Cèpes,
and "Creamed Spinach"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Green Asparagus, Chanterelle Mushrooms,
and Brooks Cherry Gastrique
(100.00 supplement)

"TARTELETTE PISTACHE AUX ABRICOTS"

California Apricots, Brown Buttered Pistachios,
and Double Cream Ice Cream

PRIX FIXE 225.00

SERVICE INCLUDED

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