

per se

SALON TASTING MENU

June 11, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

SALAD OF FROG HOLLOW FARM PEACHES

Celery Branch Ribbons, English Walnuts,
Pickled Ramps, and Burgundy Mustard

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Ruby Beets,
and Piedmont Hazlenuts

BUTTERMILK-FRIED SOFTSHELL CRAB

English Pea Purée, Virginia Peanuts,
Sweet Carrots, and "Satay Sauce"

MARCHO FARMS NATURE-FED VEAL RIBEYE*

Fingerling Potatoes, Salanova Lettuces, Green Asparagus,
and "Vin Jaune" Emulsion

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cèpe Purée, Veal Cheek "Barbajuan,"
and Garlic Scapes
(100.00 supplement)

"TARTELETTE ALMOND AUX ABRICOTS"

California Apricots, Candied Marcona Almonds,
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