

per se

SALON TASTING MENU

June 30, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Brown Trout "Rillettes," Buckwheat "Crêpes,"
Pearl Onion, and Dill-Scented Crème Fraîche
(60.00 supplement)

SALAD OF GREENMARKET CUCUMBERS

Brioche Melba, Hawaiian Hearts of Peach Palm,
Snow Peas, and "Green Goddess" Dressing

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Boysenberries, Celery Branch "Ribbons,"
English Walnuts, and Greek Yogurt

HERB-ROASTED "PAVÉ" OF MEDITERRANEAN LUBINA

Marinated Cocktail Artichokes, Sungold Tomatoes,
Cerignola Olives, and Garlic Scape "Pesto"

"MAC AND CHEESE"

"Parmigiano-Reggiano," Hand-Cut "Ditalini,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Paillasson," Morel Mushrooms,
Petite Lettuces, and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Martha's Vineyard Shiitake Mushrooms, Charred Scallion,
and Japanese Bonito "Bouillon"
(100.00 supplement)

"TARTELETTE PISTACHE AUX ABRICOTS"

Sunset Apricots, Garden Herb-Infused "Crème Diplômate,"
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