

per se

SALON TASTING MENU

July 5, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hobbs Shore's Bacon "Émincé," Slow-Cooked Hen Egg Purée,
Brioche "Croûton," and Celery Branch Salad
(60.00 supplement)

"CROQUETTES DE CHOU-FLEUR"

Cauliflower "Tabbouleh," Pickled Pearl Onions,
Easter Egg Radishes, and Tuscan Kale "Aioli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Murray Family Farms Cherries, Brentwood Corn,
and Pearson Farm Pecans

MONTAUK BLACK BASS "CUIT À LA VAPEUR"

Hawaiian Hearts of Peach Palm, Shishito Peppers,
and Persian Cucumber Vinaigrette

"MACARONI AND CHEESE"

Hand-Cut "Rigatini," Cabot Cheddar "Mousseline,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

DEVIL'S GULCH RANCH "POUSSIN"

Norwich Meadows Farm Squash, Crispy Garlic Scapes,
and Italian Caper Jus

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Rissolées," Chanterelle Mushrooms "à la Grecque,"
Salanova Lettuces, and "Jus Gras"
(100.00 supplement)

"TARTELETTE PISTACHE AUX ABRICOTS"

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