

per se

SALON TASTING MENU

July 6, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"

Island Creek Oyster Glaze, Brioche Melba,
and Royal Ossetra Caviar*
(60.00 supplement)

"DÉGUSTATION DE POMMES DE TERRE"

Marble Potatoes, Slow-Cooked Hen Egg, Easter Egg Radishes,
and Black Winter Truffle "Coulis"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Pickled Murray Family Farms Cherries, Brentwood Corn Relish,
Pearson Farm Pecans, and Kendall Farms Crème Fraîche

SAUTÉED FILLET OF MONTAUK BLACK BASS

Wilted Arrowleaf Spinach, Parsnip Purée,
and Saffron-Vanilla Emulsion

"MAC AND CHEESE"

Hand-Cut "Rigatini," Parmigiano-Reggiano, "Hollandaise de Homard,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

"Cassoulet" of Summer Pole Beans, "Soubise,"
Garlic Scapes, and "Sauce Navarin"

100 DAY DRY-AGED BEEF*

Cocktail Artichokes, Avocado Squash, Scallion "Mousseline,"
and "Sauce Pêrigourdine"
(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