

per se

SALON TASTING MENU

July 8, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Everything Bagel" Melba and Rainbow Trout "Gravlax"
(60.00 supplement)

BRENTWOOD SWEET CORN "BAVAROIS"

Norwich Meadows Farm Celtuce, Piedmont Hazelnuts,
Brooks Cherries, and Black Winter Truffle Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
California Nectarines, Celery Branch "Ribbons,"
Toasted Cashews, and Sauternes Gelée

HERB-CRUSTED MAINE LOBSTER

Marinated Sungold Tomatoes, Greenmarket Squash,
Toasted Pine Nuts, and "Salsa Verde"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Cocktail Artichokes,
"Tabbouleh," and Za'atar Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Wilted Arrowleaf Spinach,
Chanterelle Mushrooms, and "Sauce Bordelaise"
(100.00 supplement)

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00
SERVICE INCLUDED

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