

per se

SALON TASTING MENU

July 12, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Oyster "Panna Cotta," Buckwheat "Crêpe,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Poached Rhubarb, Watermelon Radishes, Piedmont Hazelnuts,
and Black Winter Truffle Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Young Fennel Bulb,
and Espelette-Scented Yogurt

MAINE SEA SCALLOP "À LA PLANCHA"*

Sugar Snap Peas, Toasted Almonds, Broccoli Purée,
and Meyer Lemon "Beurre Blanc"

"MACARONI AND CHEESE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Chanterelle Mushrooms "à la Grecque," Crispy Garlic Scapes,
and Shishito Peppers

100 DAY DRY-AGED BEEF RIB-EYE*

Cocktail Artichokes, Greenmarket Asparagus, Frisée Lettuce,
and "Sauce Périgourdine"
(100.00 supplement)

"TARTELETTE PISTACHE AUX ABRICOTS"

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