

per se

SALON TASTING MENU

July 14, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Hiramasu "Tartare," Squid Ink "Tempura,"
and Granny Smith Apple Gelée
(60.00 supplement)

SALAD OF GREENMARKET CUCUMBERS

Compressed Turnips, Crispy Sunchokes,
Frisée Lettuce, and "Ranch Dressing"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Persian Mulberries, Celery Branch "Ribbons,"
and Snug Harbor Heritage Farm Honey

MARINATED NORWEGIAN LANGOUSTINES*

Hawaiian Hearts of Peach Palm, Basil Leaves,
and Coconut "Pudding"

HAND-CUT "TAGLIATELLE"

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

DEVIL'S GULCH RANCH "SELLE DE LAPIN"*

Brentwood Corn, Charcoal-Grilled Napa Cabbage, Garlic Scape "Pesto,"
and Hobbs Shore's Bacon Gastrique

100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Purée," Cocktail Artichokes,
Easter Egg Radishes, and "Gremolata"
(100.00 supplement)

"GOOSEBERRY FOOL"

Tristar Strawberry Jam, Yellow Plums, "Butter Cake,"
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