

per se

SALON TASTING MENU

July 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Pommes Paillason," Slow-Cooked Hen Egg,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED CARAFLEX CABBAGE

Puffed Jasmine Rice, Meyer Lemon, Sunchoke Purée,
and Toasted Pine Nuts

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Peaches, Celery Branch,
and Candied Pecans

YELLOWFIN TUNA "À LA PLANCHA"*

Anson Mills Farro Verde, Martha's Vineyard Mycological's Shiitake Mushrooms,
Norwich Meadows Farm Cucumbers, and Sesame Seeds

GEECHIE BOY MILL SOFT "POLENTA"

Brentwood Corn, Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Panisse "Croûtons," Hadley Orchard Medjool Dates, Sungold Tomatoes,
Shishito Peppers, and Vadouvan Curry

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Corned Beef, Summer Squash, Easter Egg Radishes,
and Rosemary-Balsamic Jus
(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