

per se

SALON TASTING MENU

July 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Summer Melons, Hass Avocado,
and Finger Lime
(60.00 supplement)

MAGIC MYRNA POTATOES

Marinated Pole Beans, Compressed Lettuces,
Spiced Almonds, and Hen Egg Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Glazed Brooks Cherries, Ruby Beets,
and Toasted Pistachios

"SASHIMI" OF MONTAUK FLUKE*

Greenmarket Plums, Hawaiian Hearts of Peach Palm,
and Serrano Chilies

"MACARONI AND CHEESE"

Hand-Cut "Ditalini," Parmesan "Mousseline,"
and Shaved Australian Black Winter Truffles
(125.00 supplement)

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Chanterelle Mushrooms, Crispy Artichoke, Roasted Radishes,
and Meyer Lemon Gastrique

100 DAY DRY-AGED BEEF*

Corned Beef "Pierogi," Napa Cabbage, "Soubise,"
and Whole Grain Mustard Jus
(100.00 supplement)

"GOOSEBERRY FOOL"

Phillips Farms Raspberries, Black Currant Marmalade,
and Diane St Clair's Animal Farm Buttermilk Sorbet

PRIX FIXE 225.00
SERVICE INCLUDED

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