

per se

SALON TASTING MENU

July 27, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa, Soy Bean "Panna Cotta,"
and Japanese Bonito Gelée
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Summer Melons, Hass Avocado Mousse,
and Compressed Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Brooks Cherries, Slow-Roasted Ruby Beets,
California Pistachios, and Greek Yogurt

"PAVÉ" OF WILD PORTUGUESE DAURADE

"Pain de Campagne," Marinated Cherry Tomatoes,
Shishito Peppers, and Pimentón Emulsion

"MACARONI AND CHEESE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

"Pommes Purée," Wilted Arrowleaf Spinach,
Oregon Cèpes, and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Cocktail Artichoke "Gratin," Pole Bean "Paquet,"
Summer Squash, and "Jus de Veau"
(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