

per se

SALON TASTING MENU

July 30, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Rainbow Trout "Rillettes," Hen Egg "Crêpe,"
and Pickled Cucumbers
(60.00 supplement)

SALAD OF SUMMER POLE BEANS

Sungold Tomatoes, Fairy Tale Eggplant,
and Charred Shishito Peppers

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pearson Farm Peaches, Celery Branch "Ribbons,"
Spiced Pecans, and Burgundy Mustard

NORWEGIAN LANGOUSTINES "POÊLÉES"

Snug Harbor Heritage Farm Potatoes, Greenmarket Squash,
and "Crème de Crustacés"

HITCH POINT FARM SWEET CORN GRITS

Marcho Farms "Ris de Veau," Aged Parmesan,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Roasted Honeynut Squash, Glazed Pearl Onions,
Braised Swiss Chard, and Hayward's Five Spice

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pudding," Caraflex Cabbage,
and California Mulberry Gastrique
(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