

per se

SALON TASTING MENU

August 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Marinated Lobster Knuckles, Brioche Melba
and Norwich Meadows Farm Cucumbers
(60.00 supplement)

"ARTICHAUTS À LA BARIGOULE"

"Pain de Campagne," Pickled Fairy Tale Eggplant,
Young Fennel Bulb, and Meyer Lemon Confit

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Murray Family Farm Cherries, California Pistachios,
Oat Crumble, and Kendall Farms Crème Fraîche

MONTAUK MACKEREL "À LA PLANCHA"*

Slow-Roasted Beets, Melted Leeks, Celery Branch,
and Whole Grain Mustard Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Charred Romano Beans, Jimmy Nardello Peppers,
Sungold Tomatoes, and "Sauce Pimentón"

"PAVÉ" OF MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Glazed Pearl Onions,
Creamed Arrowleaf Spinach, and "Steak Sauce"
(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