

per se

SALON TASTING MENU

August 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Green Walk Hatchery Smoked Rainbow Trout,
Petite Cucumbers, and Ruby Beets
(60.00 supplement)

SALAD OF GREENMARKET SUMMER POLE BEANS

Hen Egg "Terrine," Compressed Radishes, Piedmont Hazelnuts,
and Spicy Mustard Condiment

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Murray Family Farm Cherries, Young Fennel, English Walnuts,
and Kendall Farms Crème Fraîche

CHARCOAL-GRILLED HIRAMASA*

Bok Choy "à la Plancha," Crispy Sunchokes,
and Soy-Orange Emulsion

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Buttermilk-Fried Cocktail Artichokes, Eggplant "Conserva,"
Flowering Basil, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Purée," Chanterelle Mushrooms,
Wilted Arrowleaf Spinach, and "Steak Sauce"
(100.00 supplement)

"GLACE À LA VANILLE"

Black Pepper Shortbread, Phillips Farm Blackberries,
Candied Lemon Peel, and Hibiscus "Consommé"

PRIX FIXE 225.00

SERVICE INCLUDED

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