

per se

SALON TASTING MENU

August 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Marinated Lobster Knuckles, Brentwood Corn, Garden Tarragon,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS

Persian Cucumbers, Compressed Radishes, Hass Avocado,
and "Everything Bagel" Crumble

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Virginia Peanuts, Milk "Tuile,"
and Fig-Chocolate Purée

MONTAUK YELLOWFIN TUNA "À LA PLANCHA"*

Roasted Cauliflower, Fairy Tale Eggplant,
Marcona Almonds, and "Romesco"

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Artichauts à la Barigoule," Sweet Carrots,
Sungold Tomatoes, and "Sauce Navarin"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Greenmarket Perilla "Pudding,"
Greengage Plums, and Szechuan Peppercorn "Mignonnette"
(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