

per se

SALON TASTING MENU

August 24, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Marinated Lobster Knuckles, "Pâte à Choux,"
and Garden Tarragon
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM MELONS

Hawaiian Hearts of Peach Palm, Persian Cucumbers,
and Marcona Almonds

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

"PAVÉ" OF MONTAUK YELLOWFIN TUNA*

Summer Pole Beans, Hen Egg Terrine, Niçoise Olives,
and Whole Grain Mustard Emulsion

ELYSIAN FIELDS FARM LAMB*

Jimmy Nardello Peppers, Cocktail Artichokes, Sungold Tomatoes,
and Armando Manni Extra Virgin Olive Oil

100 DAY DRY-AGED BEEF RIB-EYE*

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,
"Pommes Rissoléés," and "Sauce Bordelaise"
(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