

per se

SALON TASTING MENU

August 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yellowfin Tuna "Tartare," Persian Cucumbers,
and Preserved Ginger
(60.00 supplement)

"ARTICHAUTS BARIGOULE"

Cauliflower Florettes, Fairytale Eggplant,
Niçoise Olives, and "Pain de Campagne"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Peanut "Brittle," Buckwheat "Tuile,"
Candy Cot Grapes, and Celery Branch

"PAVÉ" OF WILD PORTUGUESE ROUGET

Matsutake Mushrooms, Sweet Carrots,
and Hakurei Turnips

ELYSIAN FIELDS FARM LAMB*

"Soffrito" Braised Summer Pole Beans, Espelette Spiced Almonds,
and Rosemary-Garlic "Pudding"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Rissoléés," Melted Leeks,
and Sauce "Périgourdine"
(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