

per se

SALON TASTING MENU

October 13, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Green Tomato "Relish,"
and "Green Goddess Dressing"
(60.00 supplement)

"POIREAUX A LA VINAIGRETTE"

Ruby Red Grapefruit, Easter Egg Radishes,
Celery Branch, and Burgundy Mustard

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Tokyo Turnips, Pearson Farm Pecans,
and Caramelized Banana Coulis

CHARCOAL-GRILLED NORWEGIAN LANGOUSTINE

"Pain de Campagne," Marinated Sungold Tomatoes,
and "Bouillabaisse"

"MAC AND CHEESE"

Toasted "Ditalini," Crispy Sweetbreads, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

DEVIL'S GULCH "SELLE DE LAPIN"

Glazed Brussels Sprouts, Cipollini Onions, Honeynut Squash Purée,
and Toasted Pumpkin Seed

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cocktail Artichokes, Habanada Peppers,
Arugula "Pesto," and "Sauce Bordelaise"
(100.00 supplement)

"BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crèmeux," Garnet Yam Purée,
Virginia Peanuts, and Madagascar Vanilla Bean Ice Cream

PRIX FIXE 225.00

SERVICE INCLUDED

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