

per se

SALON TASTING MENU

October 15, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Bone Marrow "Royale," Petite Welsh Onions,
and Toasted Pine Nuts
(60.00 supplement)

SALAD OF SNUG HARBOR HERITAGE FARM TOMATOES

"Pain de Campagne," Persian Cucumbers,
Greenmarket Shiso, and Basil Oil

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Slow-Roasted Ruby Beets, Compressed Belgian Endive,
Flowering Quince, and English Walnuts

"PAVÉ" OF MEDITERRANEAN LUBINA

Granny Smith Apples, Easter Egg Radishes,
Celery Root Purée, and Calvados Gastrique

"CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Glazed Brussels Sprouts, Cauliflower "Tapenade,"
and Concord Grape Jus

SIRLOIN OF MIYAZAKI WAGYU*

"Kielbasa," Wilted Arrowleaf Spinach,
"Pommes Paillasson," and "Steak Sauce"
(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