

per se

SALON TASTING MENU

October 16, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Meyer Lemon, Piedmont Hazelnuts,
and Parsnip "Royale"
(60.00 supplement)

"DÉGUSTATION DE RACINES DE SALSIFIS"

Fennel Bulb, Cotton Candy Grapes,
and Brown Butter Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Roasted Ruby Beets, Brussels Sprouts, Pearson Farm Pecans,
and Whipped Honey

MAINE SEA SCALLOP "À LA PLANCHA"*

per se Oyster Crackers, Sweet Corn,
Celery Branch, and "Chowder Sauce"

RUSSET POTATO "GNOCCHI"

"Cuisse de Poularde," Crispy Shallots, "Castelmagno" Mousse,
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Cocktail Artichokes, Sungold Tomatoes,
Niçoise Olives, and "Puttanesca"

"PAVÉ" OF MIYAZAKI WAGYU*

"Bresaola," Matsutake Mushrooms, Glazed Broccoli,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crémeux," 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