

per se

SALON TASTING MENU

October 17, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

"Sashimi" of Hiramasa, Japanese Bonito Gelée,
and Yuzu-Scented Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Granny Smith Apples, Compressed Celery Leaves, California Pistachios,
and Green Chartreuse Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

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

MAINE SEA SCALLOP "À LA PLANCHA"*

Castelfranco Radicchio, Concord Grape Emulsion,
and "Sauce Soubise"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM "SELLE D'AGNEAU"*

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

CHARCOAL-GRILLED MIYAZAKI WAGYU*

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