

per se

SALON TASTING MENU

October 18, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Jonah Crab Gelée, "Pain de Campagne," Fines Herbes,
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED CAULIFLOWER

Anson Mills Farro Verde, Persian Cucumbers, Tomato Confit,
and Tuscan Kale "Aïoli"

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, California Pistachios,
Yuzu Purée, and Milk "Tuile"

SLOW-COOKED SCOTTISH SEA TROUT*

Brioche Melba, Golden Beets, Celery Branch,
and Pastrami Emulsion

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Holland Eggplant "Rollatini," Greenmarket Peppers,
and "Puttanesca" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Corned Beef, Melted Savoy Cabbage, Glazed Pearl Onions,
and "Steak Sauce"
(100.00 supplement)

"GÂTEAU OPÉRA"

Java Chocolate "Crèmeux," Marcona Almonds,
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