

per se

SALON TASTING MENU

October 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster "en Gelée," Fines Herbes, "Pain de Campagne,"
and Tarragon-Scented Crème Fraîche
(60.00 supplement)

SALAD OF CHARRED ROMANO BEANS
Greenmarket Raspberries, California Pistachios,
and Roasted Beets

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Toasted Oats, Tokyo Turnips,
and Banana Purée

MAINE SEA SCALLOP "À LA PLANCHA"*

Brussels Sprouts "Emincé," Sunchoke Cream,
and Pastrami Emulsion

HAND-CUT "TAGLIATELLE"

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

MILK-POACHED LANCASTER FARM AMISH HEN
Panisse "Croûtons," Fairy Tale Eggplant, Habanada Peppers,
and Armando Manni Extra Virgin Olive Oil

MARCHO FARMS "RIS DE VEAU"

Marble Potatoes, Sungold Tomatoes,
and "Sauce Gribiche"

"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