

per se

SALON TASTING MENU

October 20, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Pickled Pearl Onions,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

BELGIAN ENDIVE "À LA PLANCHA"

Pink Lady Apples, English Walnuts, Winter Chicories
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Milk "Tuile," Celery Branch, Candied Peanuts,
and Greek Yogurt

MAINE SEA SCALLOP "POËLÉE"*

Japanese Cauliflower, Ají Dulce Peppers, Marcona Almonds,
and "Crème de Crustacés"

HAND-CUT "TAGLIATELLE"

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

BACON-WRAPPED MILLBROOK FARM VENISON*

Brussels Sprouts, Salsify Root, Honeynut Squash Purée,
and Pistachio Jus

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Rissolées," Sweet Carrots, Cipollini Onions,
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