

per se



2006-2020

SALON TASTING MENU

October 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Smoked Trout "Rillettes," Persian Cucumbers, Fines Herbes,
and Horseradish-Scented Crème Fraîche
(60.00 supplement)

BELGIAN ENDIVE "À LA PLANCHA"

Ruby Red Grapefruit, English Walnuts,
and Compressed Radishes

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Branch, Piedmont Hazelnuts,
Greek Yogurt, and Milk "Tuile"

PORTUGUESE DOVER SOLE

Matsutake Mushrooms, Hawaiian Hearts of Peach Palm,
and Aji Dulce Peppers

GEECHIE BOY MILL GOLDEN POLENTA

Marcho Farms "Ris de Veau," Crispy Shallots, "Sauce Périgourdine,"
and Shaved White Truffles from Alba
(175.00 supplement)

MILK-POACHED FOUR STORY HILL FARM "POULARDE"

Fennel Bulb, Castelfranco Radicchio,
and Concord Grape-Pinot Noir Reduction

BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON*

Cauliflower Florettes, Mountain Rose Apples,
and Purple Sweet Potato Purée

ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

PRIX FIXE 225.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness