

per se

SALON TASTING MENU

October 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Yukon Gold Potato "Blini," Pickled Pearl Onions,
and Slow-Cooked Hen Egg
(60.00 supplement)

FLOWERING QUINCE "EN CROÛTE"

Roasted Beets, Celery Branch, Castelfranco Radicchio,
and Black Winter Truffle Crème Fraîche

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Feuille de Brick," Tokyo Turnips, Cotton Candy Grapes,
and Pearson Farm Pecans

MAINE SEA SCALLOP "À LA PLANCHA"*

per se "Lardo," Chanterelle Mushrooms,
and Granny Smith Apples

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Cocktail Artichokes, Easter Egg Radishes,
and Piedmont Hazelnuts

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fingerling Potatoes, "Green Bean Casserole,"
French Leeks, and "Sauce Bordelaise"
(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