

per se

SALON TASTING MENU

October 23, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Honeynut Squash, Compressed Scallions,
and Island Creek Oyster Glaze
(60.00 supplement)

SALAD OF BELGIAN ENDIVE

Granny Smith Apples, Castelfranco Radicchio, English Walnuts,
and Jasper Hill Farm "Bayley Hazen Blue"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Savoy Cabbage, Marinated Salsify Root,
and Spicy Mustard Condiment

CHARCOAL-GRILLED JAPANESE HIRAMASA*

Greenmarket Radishes, Grapefruit "Suprêmes,"
Toasted Pine Nuts, and Yuzu Moromi

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Glazed Sweet Carrots, Cipollini Onions,
Fines Herbes, and "Jus de Veau"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Fork-Crushed Potatoes, Crispy Brussels Sprouts,
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"BEURRE DE PARIS"

Spiced "Financier," Butterscotch "Crémeux," 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