

per se

SALON TASTING MENU

October 25, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Honeynut Squash "Dumpling," Scallion Salad,
and Young Ginger Vinaigrette
(60.00 supplement)

"TARTELETTE" OF SLOW-ROASTED RUBY BEETS

Preserved Green Strawberries, Fines Herbes,
and "Green Goddess" Dressing

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Granny Smith Apples, Pearson Farm Pecans, Caramel Gelée,
and Pink Peppercorn-Scented Greek Yogurt

COCONUT-CRUSTED MONTAUK MAHI-MAHI

Glazed Sweet Carrots, Hawaiian Hearts of Peach Palm,
and Finger Lime Emulsion

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Forest Mushrooms, Tokyo Turnips,
and "Jus Gras"

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

per se Ricotta "Pain Perdu," Charred Eggplant "Aioli,"
Greenmarket Peppers, and "Sauce Pimentón"
(100.00 supplement)

"BABA AU RHUM"

White Wine-Poached Starkrimson Pears, Candied Meyer Lemon,
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