

per se

SALON TASTING MENU

October 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Norwegian Langoustine, Brioche "Croûtons,"
and Dill "Panna Cotta"
(60.00 supplement)

BUTTERMILK-FRIED CAULIFLOWER FLORETTES

Greenmarket Peppers, Petite Lettuces,
and "Ranch Dressing"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Granny Smith Apples, Pearson Farm Pecans, Belgian Endive,
and Pink Peppercorn-Scented Greek Yogurt

"SASHIMI" OF JAPANESE HIRAMASA*

Hawaiian Hearts of Peach Palm, Compressed Radishes,
Spiced Cashews, and Concord Grape "Vierge"

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Black Trumpet Mushrooms, Brussels Sprouts, Honeynut Squash Purée,
and Pumpkin Seed Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason," Wilted Arrowleaf Spinach,
Sweet Carrots, and "Steak Sauce"
(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