

per se

SALON TASTING MENU

October 31, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Alaskan King Crab, Meyer Lemon, Savoy Cabbage,
and Sunchoke "Mousseline"
(60.00 supplement)

HAWAIIAN HEARTS OF PEACH PALM SALAD

Compressed Asian Pear, Watermelon Radishes,
and Broccoli Florettes

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Cranberries, Crispy Brussels Sprouts,
and Ruby Beets

"PAVÉ" OF MEDITERRANEAN LUBINA*

Regiis Ova Trout Roe, Gem Lettuces,
and "Crème de Poisson Fumé"

GEECHIE BOY MILL POLENTA

"Confit de Canard," "Parmigiano-Reggiano,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB "COLLIER D'AGNEAU"

Black Trumpet Mushrooms, Pumpkin "Duchesse,"
and Castelfranco Radicchio

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Boulangère," Wilted Arrowleaf Spinach,
Tokyo Turnips, and "Sauce Bordelaise"
(100.00 supplement)

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