

per se

SALON TASTING MENU

November 1, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Cotton Candy Grapes, Marcona Almonds, Champagne "Chiffon,"
and Toasted Brioche "Panna Cotta"
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Asian Pears, Watermelon Radishes,
and Broccoli Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Pickled Cranberries, Crispy Brussels Sprouts,
and Marinated Ruby Beets

"PAVÉ" OF MEDITERRANEAN LUBINA

Razor Clams, "Pain de Campagne" Melba,
Marble Potato Confit, and "Bouillabaisse"

GEECHIE BOY MILL CREAMY POLENTA

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

DEVIL'S GULCH RANCH "POUSSIN"

Anson Mills Farro Verde, Greenmarket Peppers,
and "Salade aux Fines Herbes"

100 DAY DRY-AGED BEEF RIB-EYE*

Corned Simmental Beef Tongue, Sunchoke "Rösti,"
Swiss Chard "Gratin," and "Sauce Bordelaise"
(100.00 supplement)

"TREACLE TART"

White Wine-Poached Starkrimson Pears, Candied Meyer Lemon,
and Buttermilk Sherbet

PRIX FIXE 225.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness