

per se

SALON TASTING MENU

November 2, 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 CRISPY BRUSSELS SPROUTS

Pickled Cranberries, Tokyo Turnips,
and Sesame Seed "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Roasted Beets,
Piedmont Hazelnuts, and French Leeks

ALASKAN KING CRAB "À LA PLANCHA"

Easter Egg Radishes, Persian Cucumbers,
Satsuma Mandarins, and Hass Avocado Mousse

GEECHIE BOY MILL CREAMY POLENTA

Soft-Boiled Hen Egg*, "Parmigiano-Reggiano,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB "COLLIER D'AGNEAU"

Compressed Treviso, Sunchoke "Mousseline,"
and Japanese Whiskey Reduction

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Cipollini Onions, Caraflex Cabbage,
Marble Potatoes, and "Steak Sauce"
(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