

per se

SALON TASTING MENU

November 5, 2019

"OYSTERS AND PEARLS"

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

"SHRIMP TOAST"

Dry-Aged Beef "Lardo," Petite Scallions,
and Royal Ossetra Caviar*
(60.00 supplement)

NORWICH MEADOWS FARM SWEET POTATOES

Matsutake Mushrooms, Romaine Lettuce,
and Pine Nut Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Salsify Root, Watercress Leaves, English Walnuts,
and Caramelized Apple "Butter"

MAINE SEA SCALLOP "À LA PLANCHA"*

Cauliflower Florettes, Poached Sultanas,
and Toasted Almonds

"CARNAROLI RISOTTO BIOLOGICO"

"Castelmagno" Mousse, "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*

Cranberry Bean "Ragoût," Habanada Peppers, "Gremolata,"
and "Sauce Pimentón"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Whole Grain Mustard "Pain Perdu," Crispy Cipollini Onion Ring,
per se Coleslaw, and Hobbs Shore's Bacon Gastrique
(100.00 supplement)

"TREACLE TART"

White Wine-Poached Starkrimson Pears, "Violette de Bordeaux" Figs,
and Vanilla 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