

per se

SALON TASTING MENU

November 13, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"

"Feuille de Brick," Island Creek Oyster Glaze,
and Royal Ossetra Caviar*
(60.00 supplement)

ROASTED CELERY HEART

Five Spice "Streusel," Tokyo Turnips "en Cocotte,"
and Candied Cashews

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Winter Chicories, Piedmont Hazelnuts,
and Aged Balsamic Vinegar

NANTUCKET BAY SCALLOPS*

Thompson Grapes, Sunchoke Purée, Marcona Almonds,
and Brown Butter Gastrique

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Brussels Sprouts "Émincé,"
Honeynut Squash, and "Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Ruby Beets, Melted Savoy Cabbage, Horseradish Crème Fraîche,
Pearl Onions, and "Sauce Raifort"
(100.00 supplement)

"BABA AUX FRUITS EXOTIQUES"

Lime-Scented Bananas, Gosling's Black Seal Rum,
Pickled Mango, and Coconut 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