

per se

SALON TASTING MENU

November 19, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Santa Barbara Sea Urchin, "Pain de Campagne" Melba,
Celery Branch, and Lovage "Panna Cotta"
(60.00 supplement)

SALAD OF ROASTED CARROTS

Hadley Orchards Medjool Dates, Aji Dulce Peppers,
Crispy Tuscan Kale, and Charred Eggplant "Aioli"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Fennel Bulb, English Walnuts,
and Brown Butter Yogurt

ATLANTIC SEA SCALLOP "POËLÉE"*

Glazed Salsify Root, K&J Orchards Bosc Pears, Toasted Pine Nuts,
and "Beurre Blanc au Vin Jaune"

"CARNAROLI RISOTTO BIOLOGICO"

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

ELYSIAN FIELDS FARM LAMB*

Matsutake Mushrooms, Brussels Sprouts "Émincé,"
Sweet Potatoes, and "Sauce Bordelaise"

"PAVÉ" OF MIYAZAKI WAGYU*

Dry-Aged Beef "Bresaola," Celery Root "Gratin," French Leeks,
and Black Winter Truffle-Madeira Jus
(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