

per se

SALON TASTING MENU

November 21, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

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

HAWAIIAN HEARTS OF PEACH PALM SALAD

Ruby Beets, French Leeks,
and California Pistachios

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Sweet Carrots, Pickled Cipollini Onions, Burgundy Mustard,
and Mustard Seed "Aigre-Doux"

BUTTER-POACHED MAINE LOBSTER

"Foie de Lotte de Mer," Castelfranco Radicchio, Crispy Brussels Sprouts,
and Japanese Whisky Emulsion

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Purée," Black Trumpet Mushrooms, Wilted Arrowleaf Spinach,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Savoy Cabbage "Subric," Charred Eggplant "Aioli,"
and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"BABA AU RHUM"

White Wine-Poached Pears, Fuyu Persimmon,
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