

per se

SALON TASTING MENU

November 22, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Lardo "Pain Perdu," "Salade aux Fines Herbes,"
and "Crème de Homard"
(60.00 supplement)

ROASTED MOLOKAI YAMS

Brussels Sprouts, Pearl Onions, Confit Kumquats,
and Preserved Yuzu "Beurre Blanc"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Vanilla-Scented Crème Fraîche, Candied Piedmont Hazelnuts,
Celery Branch, and White Concord Grape Gelée

MAINE SEA SCALLOP "À LA PLANCHA"*

"Foie de Lotte de Mer," Savoy Cabbage, Tokyo Turnips,
and Pickled Mustard Seed Emulsion

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"*

Braised Tuscan Kale, Greenmarket Peppers,
and Cranberry Bean Purée

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Fork-Crushed Artichokes, Glazed Sweet Carrots,
Cipollini Onions, and "Sauce Barigoule"
(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