

per se

SALON TASTING MENU

November 23, 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)

CARAMELIZED MOLOKAI YAMS

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

HUDSON VALLEY MOULARD DUCK FOIE GRAS "TARTELETTE"

Muscat Grapes, Marinated Fennel, English Walnuts,
and Vanilla-Scented Crème Fraîche

"CEVICHE" OF NANTUCKET BAY SCALLOPS*

Granny Smith Apples, Salsify Root, Spiced Cashews,
and Butternut Squash Vinaigrette

"CARNAROLI RISOTTO BIOLOGICO"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

"Collier d'Agneau" Tortellini, Chanterelle Mushrooms,
Glazed Rutabaga, and Burnt Lemon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pommes Paillason Croûtons," Black Trumpet Mushrooms,
Savoy Cabbage, and "Sauce Bordelaise"
(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