

per se

SALON TASTING MENU

November 26, 2019

"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR*

Maine Lobster Mousse, Hen Egg "Crêpe,"
Brioche Melba, and Frisée Lettuce
(60.00 supplement)

GREENMARKET POTATO SALAD

Compressed Chicories, Persian Cucumbers, Lime Radishes,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS "PASTRAMI"

Oat "Tuile," Pickled Carrots, Satsuma Mandarins,
and Mustard Seed Vinaigrette

NANTUCKET BAY SCALLOP "CEVICHE"*

Shiitake Mushrooms, Confit Crosnes, Marcona Almonds,
and Muscat Grape "Vierge"

PIEDMONT HAZELNUT "PORRIDGE"

Crispy "Ris de Veau," Congaree and Penn Brown Rice, "Castelmagno,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Cauliflower Florettes, Hadley Orchards Medjool Dates,
Celery Branch, and Coconut-Curry Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chicken-Fried Brussels Sprouts, Ají Dulce Peppers,
Tokyo Turnips, and "Steak Sauce"
(100.00 supplement)

SWEET CARROT SHERBERT

Graham Cracker Layer Cake, Caramelized Pineapple "Haché,"
and Brown Butter Pearson Farm Pecans

PRIX FIXE 225.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness