

per se

SALON TASTING MENU

November 27, 2019

"OYSTERS AND PEARLS"

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

CAULIFLOWER "PANNA COTTA"

Brioche Melba, Tellicherry Peppercorn "Mignonnette,"
Island Creek Oyster Glaze, and Royal Ossetra Caviar*
(60.00 supplement)

BLUE ADIRONDACK POTATO SALAD

"Pommes Purée," Broccoli Florettes, Habanada Peppers,
and Kale Sprouts

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Yuzu-Poached Cranberries, Tokyo Turnips, Honeynut Squash Purée,
and Pearson Farm Pecans

NANTUCKET BAY SCALLOPS*

Fennel Bulb, Bok Choy "Chiffonade," Marcona Almonds,
and Muscat Grape "Vierge"

SLOW-COOKED HEN EGG*

Hobbs Shore's Bacon, Brussels Sprouts, Celery Branch,
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Sweet Carrots, Cocktail Artichokes, Confit Kumquats,
and Armando Manni Extra Virgin Olive Oil

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Ris de Veau," Salsify Root, Compressed Chicories,
and Rosemary-Balsamic Jus
(100.00 supplement)

MASCARPONE SHERBET

Graham Cracker Layer Cake, Caramelized Pineapple "Haché,"
and Brown Butter Walnuts

PRIX FIXE 225.00

SERVICE INCLUDED

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