per se

June 13, 2017

"OYSTERS AND PEARLS"
"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*
"Pommes Gaufrettes," Pickled Onions, and "Gribiche"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS
Marinated Fennel, Hass Avocado Purée,
English Walnuts, and Yuzu Gastrique

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Poached Cherries, Celery Branch,
Pearson Farm Pecans, and Miner's Lettuce

HERB-CRUSTED NOVA SCOTIA LOBSTER
Sungold Tomatoes, Shunkyo Radishes,
Gem Lettuces, and "Sauce Choron"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*
Dill "Spätzle," Morel Mushrooms, Green Asparagus,
and "Sauce Blanquette"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Potato "Mille-Feuille," Parisian Carrots,
French Leeks, and "Steak Sauce"
(100.00 supplement)

"VELVET ELVIS"
Banana-Crème Fraîche Sherbet, Peanut Butter "Sabayon,"
and TKO Crumble

PRIX FIXE 195.00
SERVICE INCLUDED

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