per se

June 25, 2017

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

IMPERIAL OSSETRA CAVIAR*
Nova Scotia Lobster, "Crêpe aux Fines Herbes," and Frisée Lettuce
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS
Persian Cucumbers, Gem Lettuces, Hass Avocado Mousse,
and Black Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Celery Branch, Pearson Farm Pecans,
Nectarine Gelée, and Greek Yogurt

STEELHEAD TROUT CONFIT "A L'HUILE D'OLIVE"
"Ragoût" of Summer Shelling Beans, Wilted Treviso,
and Whole Grain Mustard Butter

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

ELYSIAN FIELDS FARM LAMB*
Squash Blossoms, Petite Fennel, Garlic Scapes,
and Toasted Harissa Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Hasselback Potato, Glazed Sweet Carrots, Creamed Arrowleaf Spinach,
and Bone Marrow Vinaigrette
(100.00 supplement)

"MILLE-CRÊPE AU CHOCOLAT"
K+M Nicaragua Chocolate Mousse, Port Wine-Poached Cherries,
Crystallized Cocoa Nibs, and Banana-Crème Fraîche Sherbet

PRIX FIXE 195.00
SERVICE INCLUDED

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