per se

July 2, 2017

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

IMPERIAL OSSETRA CAVIAR*
Compressed Summer Melons, Fresno Chilis, and Coconut Cream
(60.00 supplement)

SALAD OF MARINATED SUNGOLD TOMATOES
Snug Harbor Farm Fennel, Jingle Bell Peppers,
Tuscan Kale, and Artichoke Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Harry's Berries Strawberries, Hakurei Turnips,
Pearson Farm Pecans, and Greek Yogurt

PAVÉ OF STEELHEAD TROUT "EN PERSILLADE"*
"Cassoulet" of Summer Pole Beans, Garlic Scape "Tempura,"
and Whole Grain Mustard

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*
Caraflex Cabbage, Ruby Red Beets, Piedmont Hazelnuts,
and Meyer Lemon Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Crispy Bone Marrow, "Pommes Purée,"
Broccoli Rabe, and "Steak Sauce"
(100.00 supplement)

"MILLE-CRÊPE AU CHOCOLAT"
K+M 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