

per se

July 8, 2017

"OYSTERS AND PEARLS"

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

RAZOR CLAM "CHOWDER"

Puff Pastry "Vol-au-Vent" and Imperial Ossetra Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Grilled Fairy Tale Eggplant, California Pistachios, and Greek Yogurt

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Tri-Star Strawberries, Marinated Fennel, Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche

PAN-ROASTED SCOTTISH LANGOUSTINES

Glazed English Peas, Caramelized Spring Onions,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Sweet Corn "Succotash," Fried Green Tomatoes,
and Benton's Country Ham Gastrique

100 DAY DRY-AGED BEEF RIB-EYE*

Marble Potatoes, Ruby Beets, Gem Lettuces,
and "Sauce Borscht"
(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