per se

July 16, 2017

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

IMPERIAL OSSETRA CAVIAR*
Peekytoe Crab, English Pea "Panna Cotta," Meyer Lemon,
Horseradish Crème Fraîche, and Pumpernickel Lavash
(60.00 supplement)

SALAD OF GREENMARKET PATTYPAN SQUASH
Jimmy Nardello Peppers, Fennel Bulb, Lemon Basil,
and Charred Eggplant "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Santa Rosa Plums,
Hakurei Turnips, and California Pistachio Purée

CHARCOAL-GRILLED PACIFIC ABALONE
Melted Savoy Cabbage, Chanterelle Mushrooms,
and Smoked "Mousseline Soubise"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN*
"Ragoût" of Summer Pole Beans, Roasted Gem Lettuces,
Cherry Belle Radishes, and Benton's Ham Emulsion

SIRLOIN OF MIYAZAKI WAGYU*
Crispy Bone Marrow, Wilted Arrowleaf Spinach,
Glazed Fingerling Potatoes, and Vinaigrette "Bordelaise"
(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