per se

July 21, 2017

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

IMPERIAL OSSETRA CAVIAR*
Soft-Scrambled Ameraucana Hen Eggs and Toasted Brioche
(60.00 supplement)

SALAD OF MARINATED TOMATOES
"Pain de Campagne," per se Ricotta, Gem Lettuces,
and Aged Balsamic Vinegar

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Compressed Plums, English Walnuts, Petite Onions,
and Bitter Chocolate Emulsion

ATLANTIC SEA SCALLOPS "POÊLÉES"*
Benton's Country Ham, Glazed English Peas,
and Sweet Corn "Bisque"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*
Citrus-Braised Fennel Bulb, Ruby Beets,
Toasted Almonds, and Burnt Orange Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Koshihikari Rice, Broccoli Florettes,
Hakurei Turnips, and "Sauce Japonaise"
(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