per se

July 26, 2017

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

IMPERIAL OSSETRA CAVIAR*
Pumpernickel Blinis, Ruby Beet "Tartare," Granny Smith Apples,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF GREENMARKET CARROTS
Fairy Tale Eggplant, Moroccan Olives, Arugula Leaves,
and Meyer Lemon Vinaigrette

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Celery Branch, California Pistachios,
and Pickled Pearl Onions

CITRUS-CURED JAPANESE MADAI*
Compressed Summer Melons, Persian Cucumbers, Toasted Pine Nuts,
and Armando Manni Extra Virgin Olive Oil

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

SALMON CREEK FARMS PORK JOWL
Gem Lettuces, Demi-Sec Tomatoes,
Haricots Verts, and "Salsa Verde"

SIRLOIN OF MIYAZAKI WAGYU*
Broccoli "Pain Perdu," Shallot Confit,
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