

per se

August 1, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Finger Limes,
and Young Coconut Gelée
(60.00 supplement)

SALAD OF MARINATED TOMATOES

per se Ricotta, "Pain de Campagne," Hearts of Romaine Lettuce,
Compressed Cucumbers, and "Salsa Verde"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cherry Belle Radishes, Celery Relish, Purplette Onions,
and Burgundy Mustard

"PAVÉ" OF AUSTRALIAN HIRAMASA*

Black Plums, Hakurei Turnips, California Pistachios,
and Hass Avocado Mousse

HAND-CUT "TAGLIATELLE"

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

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Brentwood Corn, Caramelized French Leeks,
Goldbar Squash, and Charred Eggplant Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chanterelle Mushrooms, Broccoli Lasagna, and "Sauce 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