

per se

August 2, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Hiramasu "Tartare," Granny Smith Apples, Ruby Beet Glaze,
and Pumpernickel "Panna Cotta"
(60.00 supplement)

SALAD OF MARINATED GREENMARKET TOMATOES

Fennel Pollen-Scented "Lavash," Persian Cucumbers,
Fino Verde Basil, and Green Tomato Gelée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Compressed Red Plums, Celery Branch "Ribbons,"
Walnut "Streusel," and Greek Yogurt

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Fairy Tale Eggplant, Toasted Pine Nuts,
and Summer Squash

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Geechie Boy Mill Farro, Sweet Carrots,
"Papadum," and Mint Crème Fraîche

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Crispy Bone Marrow, Hakurei Turnips, Cippolini Onions,
Braised Lacinato Kale, 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