

per se

August 4, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Summer Melon Granité, Champagne Gelée, French Breakfast Radishes,
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

Marinated Tomatoes, Picholine Olives,
"Papadam," and Greenmarket Basil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Tokyo Turnips, Celery Branch,
Piedmont Hazelnuts, and K&J Orchard Fig Jam

CONFIT FILLET OF GOLDEN TILEFISH

Geechie Boy Mill Farro, Brentwood Corn, Ají Dulce Peppers,
and Charred Eggplant "Aioli"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Squash "Gratin," English Pea Purée,
Sweet Carrots, and "Jus de Veau"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

Fried Cipollini Onions, Wilted Arrowleaf Spinach,
Chanterelle Mushroom Cream, 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