

per se

August 6, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Armando Manni Olive Oil "Panna Cotta,"
Champagne Granité, and Scallion Salad
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM MELONS

Green Apple Cucumbers, Spiced Cashews,
and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Marinated Tiger Figs, Young Fennel,
Pearson Farm Pecans, and Pink Peppercorn Yogurt

HOKKAIDO SEA URCHIN*

"Pommes Dauphine," French Laundry Garden Radishes,
Celery Branch, and Black Truffle Purée

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Baked Summer Pole Beans, Sungold Tomatoes,
Crispy Shallots, and per se Barbeque Sauce

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Zucchini "Gratin," Chanterelle Mushrooms,
Parmesan "Mousseline," 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