

per se

August 10, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Sea Urchin "Panna Cotta," Red Plum Gelée, Spiced Peanuts,
and French Laundry Garden Cucumbers
(60.00 supplement)

SALAD OF K & J ORCHARDS PEARS

Celery Branch "Ribbons," Caramelized Sunchoke "Aioli,"
Ruby Beets, and Black Winter Truffle "Aigre-Doux"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Black Mission Figs,
Hakurei Turnips, and Oat "Tuiles"

PAN-ROASTED ATLANTIC SEA SCALLOPS*

Brentwood Corn, Greenmarket Peppers,
and Chanterelle Mushroom Cream

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Ragoût" of Summer Pole Beans, Pickled Caraflex Cabbage,
and Crispy Parmesan

"SURF AND TURF"

Pine Island Shrimp and Miyazaki Wagyu*
Sungold Tomatoes, Tomato Vine "Mousseline,"
Sautéed Okra, and Flowering Thyme Jus
(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