

per se

August 12, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Crispy Glidden Point Oysters, Petite Scallions,
and "Hollandaise au Champagne"
(60.00 supplement)

SALAD OF FRENCH LAUNDRY GARDEN FENNEL

Black Mission Figs, Toasted Pistachios, and Aged Balsamic Vinegar
Served with Black Truffle "Madeleines"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Forono Beets, Dapple Dandy Pluots,
Walnut "Streusel," and Celery Branch Salad

MONTAUK DAYBOAT SEA SCALLOPS*

Grilled Arrow Squid, Shelling Bean "Ragoût,"
Frisée Lettuce, and Chorizo Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Holland Eggplant "Moussaka," Sungold Tomatoes,
and Caramelized Spring Onion

SIRLOIN OF MIYAZAKI WAGYU*

Peekytoe Crab, Koshihikari Rice, Ají Dulce Peppers,
and Szechuan Peppercorn "Mignonnette"
(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