

per se

August 14, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Benton's Country Ham, Toasted Corn Cake, and Petite Onions
(60.00 supplement)

SALAD OF SUMMER POLE BEANS

Fork-Crushed La Ratte Potatoes, Ají Dulce Peppers,
and Frisée Lettuce

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Caramelized Fennel,
California Pistachios, and Burgundy Mustard

SAUTÉED FILLET OF WILD DORADE

Cherry Tomatoes, Pattypan Squash,
Niçoise Olives, and Arugula "Pesto"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Chanterelle Mushroom "Pierogi," Wilted Arrowleaf Spinach,
Cocktail Artichokes, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Sweet Carrots, Fairy Tale Eggplant, Caraflex Cabbage,
and Szechuan Peppercorn Jus
(100.00 supplement)

"MILLE-CRÊPE AU CHOCOLAT"

K+M Chocolate Mousse, Crystallized Cocoa Nibs,
Poached Cherries, 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