

per se

August 15, 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)

CHARCOAL-GRILLED LA RATTE POTATOES

Romano Beans, Ají Dulce Peppers, Frisée Lettuce,
and Romesco Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

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

HAWAIIAN ABALONE "EN PICATTA"

Roasted Artichokes, Lacinato Kale "Émincé,"
Summer Squash, and Niçoise Olives

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Herb-Crusted Fairy Tale Eggplant, Demi-Sec Tomatoes,
Gem Lettuces, and "Jus d'Agneau"

SIRLOIN OF MIYAZAKI WAGYU*

Chanterelle Mushrooms, Cauliflower Florettes,
French Leeks, and "Bagna Càuda"
(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