

per se

August 20, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Gulf Shrimp Mousse, Hen Egg "Crêpe,"
Hass Avocado, and Pearl Onions
(60.00 supplement)

SALAD OF MARINATED FENNEL BULB

Celery Branch "Ribbons," Ruby Beets, Piedmont Hazelnuts,
and Black Mission Fig Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brooks Cherry Gelée, Parsley Root Chips, Frisée Lettuce,
Black Winter Truffles, and Aged Balsamic Vinegar

CHARCOAL-GRILLED PACIFIC ABALONE

Koshihikari Rice, Persian Cucumbers, Fairy Tale Eggplant,
and Szechuan Peppercorn "Mignonnette"

SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Cassoulet" of Summer Pole Beans, "Soubise,"
and Flowering Thyme Jus

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Dauphine," Gem Lettuces,
Sweet Carrots, and "Sauce Bordelaise"
(100.00 supplement)

K+M PERUVIAN DARK CHOCOLATE MOUSSE

Black Sesame "Butterfinger," Confit Celery Branch,
Concord Grape "Gelée," and Devil's Food Cake

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness