

per se

August 24, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Scottish Langoustine "Tartare," Summer Melons,
Spiced Virginia Peanuts, and Greek Yogurt
(60.00 supplement)

SECKEL PEAR "EN CROÛTE"

Candied English Walnuts, Ruby Beets,
and Caramelized Sunchoke "Aioli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch "Ribbons,"
Pearson Farm Pecans, and Kendall Farms Crème Fraîche

HERB-CRUSTED GOLDEN TILEFISH

Littleneck Clams, Pickled Fennel Bulb,
Petite Squash, and Saffron Emulsion

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

"Cassoulet" of Greenmarket Pole Beans, "Pommes Rissolées,"
Gem Lettuces, and Scallion "Mousseline"

SIRLOIN OF MIYAZAKI WAGYU*

Bone Marrow "Pain Perdu," Tokyo Turnips,
Sweet Carrots, and "Sauce Bordelaise"
(100.00 supplement)

K+M NICARAGUA DARK CHOCOLATE MOUSSE

Black Sesame "Nougatine," 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