

per se

August 25, 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

"Assaisonné au Confit de Canard," Frog Hollow Farm Peaches, Pearl Onions,
Toasted Pecan "Streusel," and Kendall Farms Crème Fraîche

CHARCOAL-GRILLED GOLDEN TILEFISH

Compressed Fennel Bulb, Brentwood Corn Relish,
and Red Pepper "Pudding"

MARCHO FARMS "RIS DE VEAU"

Gem Lettuces, Petite Squash, "Soubise,"
and Benton's Country Ham Gastrique

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

"Cassoulet" of Pole Beans, "Pommes Rissolées,"
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