

per se

August 26, 2017

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

IMPERIAL OSSETRA CAVIAR*
Razor Clams, Hand-Cut "Capellini,"
Meyer Lemon, and Crispy Broccoli
(60.00 supplement)

SALAD OF MARINATED FENNEL BULB
Tokyo Turnips, Navel Orange "Suprêmes,"
and Marcona Almonds

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
Brentwood Corn Relish, Charred Pepper Cream,
and Yukon Gold Potato "Parisiennes"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*
Sweetbread "Pierogi," Snow Peas,
and Glazed Sweet Carrots

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*
"Cassoulet" of Pole Beans, Pickled Celery Branch,
and "Barbecue Sauce"
(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