per se

September 16, 2017

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

IMPERIAL OSSETRA CAVIAR*
Maine Lobster "Pressé," Hen Egg Emulsion,
and Persian Cucumbers
(60.00 supplement)

SALAD OF MARINATED TIGER STRIPE FIGS
Summer Pole Beans, Welsh Onion Oil,
and Smoked "Soubise"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Green Tomato "Chow-Chow," Compressed Nectarines, and Tokyo Turnips

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PAN-ROASTED MONTAUK SEA SCALLOPS*
Melted Bok Choy, Shaved Sweet Carrots,
and "Hollandaise de Coquille Saint-Jacques"

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*
Forest Mushrooms, Herb-Crusted Fairy Tale Eggplant,
and Marsala Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*
Crispy Marble Potatoes, Broccoli Purée,
and Buttered Brentwood Corn
(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