

per se

October 20, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Citrus-Cured Hiramasa, Young Coconut "Chiffon,"
Hayden Mangoes, and Basil Blooms
(60.00 supplement)

SALAD OF CRISPY SALSIFY

Butternut Squash "Fondant," Marinated Cranberries,
and "Sauce Albufera"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Concord Grape Gelée, Candied Virginia Peanut "Streusel,"
Tokyo Turnips, and Greek Yogurt

CORNMEAL-CRUSTED BIG ISLAND ABALONE

Fork-Crushed Sunchokes, Cocktail Artichokes,
and Vin Jaune "Bouillon"

MARCHO FARMS "RIS DE VEAU"

Hand-Cut "Ditalini," Gem Lettuces,
and Shaved White Truffles from Alba
(175.00 supplement)

BACON-WRAPPED MILLBROOK FARMS VENISON*

Whole Grain Mustard "Pain Perdu," Compressed Chicories,
Toasted Pistachios, and Navel Orange Gastrique

"MEAT AND POTATOES"

100 Day Dry-Aged Beef Rib-Eye

"Pommes Duchesse" and "Sauce Bordelaise"
(100.00 supplement)

MANJARI CHOCOLATE "CRÉMEUX"

Burnt Honey "Panna Cotta," Cocoa "Roulade,"
and Sweet Tea Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED

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