per se

November 26, 2017

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

ROYAL KALUGA CAVIAR*
Smoked Sablefish "Panna Cotta," Granny Smith Apple Gelée,
and Poppyseed Lavash
(60.00 supplement)

SALAD OF MARINATED PARSNIPS
Compressed Chicories, Celery Branch, Toasted Pistachios,
and Preserved Black Truffle Crème Fraîche

SAUTÉED FILET OF MEDITERRANEAN LUBINA
Norwich Meadows Farm Beets, Glazed Salsify,
and Horseradish "Beurre Blanc"

HAND-CUT "TAGLIATELLE"
Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
"Pommes Purée," Matsutake Mushrooms, French Leeks and "Steak Sauce"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Black Trumpet Mushroom "Pain Perdu," Broccoli Florettes,
and Bone Marrow Jus
(100.00 supplement)

MANJARI CHOCOLATE "CREMEUX"
Candied Lemon Peel, 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