per se

December 2, 2017

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

ROYAL KALUGA CAVIAR*
Smoked Sturgeon "Panna Cotta," Scallion "Émincé,"
Beet Gelée, and "Everything Bagel" Crumble
(60.00 supplement)

SALAD OF WINTER RADISHES
Compressed Castelfranco, Cured Pomelo,
and Parsnip "Pain Perdu"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS
California Pistachios, Crispy Brussels Sprouts,
Cranberries, and Five-Spice Crème Fraîche

CHARCOAL-GRILLED JAPANESE BLUE NOSE MEDAI
Fennel Bulb Tapenade, Hakurei Turnips,
and Black Winter Truffle Emulsion

TOASTED HAND-ROLLED "CAVATELLI"
"Cuisse de Poularde," Tuscan Kale, "Pain de Campagne,"
and Shaved White Truffles from Alba
(175.00 supplement)

ELYSIAN FIELDS FARM LAMB*
Celery Branch Salad, Pink Lady Apples,
and Port Wine Reduction

SIRLOIN OF MIYAZAKI WAGYU*
Marble Potatoes, Arrowleaf Spinach,
Cipollini Onion, and "Jus de Veau"
(100.00 supplement)

MANJARI CHOCOLATE "CRÉMEUX"
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