per se

January 14, 2018

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

ROYAL KALUGA CAVIAR*
Citrus-Cured Pacific Escolar, Persian Cucumbers,
and Emerald Lettuce
(60.00 supplement)

PURPLE TOP TURNIP "BAVAROIS"
Asian Pears, Broccolini Florettes, Sea Buckthorn Purée,
and California Pistachio Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Granny Smith Apples, Snug Harbor Heritage Farm Honey,
Brussels Sprouts, and Chartreuse Gelée

CHARCOAL-GRILLED MAINE DIVER SCALLOP*
Petite Fennel, Piedmont Hazelnuts,
and Winter Citrus "Vierge"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
Polenta "Croûtons," Butternut Squash Tapenade,
Salsify Root, and Lacinato Kale

SIRLOIN OF MIYAZAKI WAGYU*
"Pommes Rissolées," Crispy Bacon,
Gem Lettuces, and "Sauce Dijonaise"
(100.00 supplement)

TANARIVA CHOCOLATE BROWNIE
Toasted Walnuts, per se Oyster Crackers,
and Manjari Chocolate "Crémeux"

PRIX FIXE 195.00
SERVICE INCLUDED

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