

per se

March 13, 2018

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

GOLDEN OSSETRA CAVIAR*

Dungeness Crab, Koshihikari Rice,
and Charred Scallion Vinaigrette
(60.00 supplement)

"TARTELETTE" OF COCKTAIL ARTICHOKEs

per se Ricotta, Compressed Castelfranco,
and Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Poached Rhubarb,
Red Radishes, and Greek Yogurt

MAINE DIVER SEA SCALLOP*

Marinated Fennel, Hass Avocado Mousse,
Persian Cucumbers, and Sour Apple "Vierge"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS BEEF SHORT RIB

"Pommes Purée," Black Trumpet Mushrooms,
Holland White Asparagus, and "Gastrique Béarnaise"

"STEAK DIANE"

Charcoal-Grilled Miyazaki Wagyu*
Morel Mushrooms, Bloomsdale Spinach, and Madeira Jus
(100.00 supplement)

"TREACLE TART"

Frozen Vanilla Custard, K+M "Hacienda Victoria" Ganache,
Granny Smith Apples, and Cultured Battenkill Cream

PRIX FIXE 195.00
SERVICE INCLUDED

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