

per se

March 14, 2018

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

GOLDEN OSSETRA CAVIAR*
Maine Lobster Mitts, Garden Tarragon, and "Béarnaise" Custard
(60.00 supplement)

SALAD OF MARINATED SWEET CARROTS
Belgian Endive, Compressed Cucumbers,
Macadamia Nuts, and Finger Lime Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS
California Rhubarb, Celery Branch, and Almond "Streusel"

HERB-CRUSTED SANTA BARBARA SABLEFISH
"Pommes Écrasées," Broccoli Florettes, and "Piperade"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*
"Cœur de Veau," English Peas, Holland White Asparagus,
and Caramelized Onion Sauce

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Tomato Confit, Roasted Gem Lettuces,
and Bacon Gastrique
(100.00 supplement)

"TREACLE TART"
Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,
Granny Smith Apples, and Cultured Battenkill Cream

PRIX FIXE 195.00
SERVICE INCLUDED