

per se

March 15, 2018

"OYSTERS AND PEARLS"

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

"CHIPS AND DIP"

Dill Crème Fraîche, Hen Egg Mousse, and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Miso-Cured Pineapple, Toasted Macadamia Nuts,
Sweet Carrots, and Finger Lime Vinaigrette

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

California Rhubarb, Celery Branch, and Almond "Streusel"

HERB-ROASTED ATLANTIC BLACK BASS

Wilted Pea Shoots, Holland White Asparagus,
Crispy Cipollini Onion, and "Sauce Choron"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Cauliflower "Couscous," Persian Cucumbers,
and Charred Shishito Peppers

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Pain Perdu au Cœur de Veau," Hen-of-the-Woods Mushrooms,
and Green Garlic "Pesto"
(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

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