

per se

March 16, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab, Koshihikari Rice Porridge,
and "Beurre de Coquille Saint-Jacques"
(60.00 supplement)

"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM
Pineapple Gelée, Toasted Macadamia Nuts, Compressed Radishes,
and Sweet Carrot Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Muscat Grapes, Celery Branch Salad,
"Peanut Brittle," and Kendall Farms Crème Fraîche

HERB-ROASTED SANTA BARBARA SABLEFISH

"Pommes Maxim's," Melted Leeks, and Ruby Beet Butter

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB RIB-EYE*

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

"STEAK DIANE"

100 Day Dry-Aged Beef Rib-Eye*
Morel Mushrooms, Bloomsdale Spinach, and Madeira Jus
(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