

per se

March 20, 2018

"OYSTERS AND PEARLS"

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

GOLDEN OSSETRA CAVIAR*

Compressed Romaine Lettuce, Persian Cucumbers,
Dill Pollen, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED RADISHES

Serrano Ham, "Pain de Campagne," Celery Branch,
and Hen Egg Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Poached Rhubarb, Toasted Pumpkin Seeds,
and Kendall Farms Crème Fraîche

CONFIT FILLET OF MEDITERRANEAN LUBINA

Cauliflower "Ribbons," Muscat Grapes, Sicilian Pistachios,
and Jamaican Curry Emulsion

HAND-CUT "TAGLIATELLE"

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

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Crispy Morel Mushrooms, English Pea "Ragoût,"
and Hobbs Shore's Bacon Gastrique

SIRLOIN OF MIYAZAKI WAGYU*

Sunchoke "Gratin," Broccoli Florettes,
and "Sauce Bordelaise"
(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