

per se

March 22, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Peekytoe Crab Cake, Pearl Onions,
and Hen Egg Emulsion
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Sugar Snap Peas, French Breakfast Radishes,
and Black Winter Truffle Coulis

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch, Pearson Farm Pecans,
and Whole Grain Mustard "Condiment"

FILLET OF MEDITERREAN LUBINA

Sunburst Trout Roe, Persian Cucumbers,
and White Asparagus "Vierge"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Marinated Marble Potatoes, Buttermilk-Fried Morel Mushrooms,
Shaved Cauliflower, and French Leeks

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Saucisson à l'Ail," Pickled Hakurei Turnips,
Green Garlic, and "Sauce Japonaise"
(100.00 supplement)

"TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,
Candied Meyer Lemon, 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