

per se

HAPPY VALENTINE'S DAY

February 14, 2019

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Royal Kaluga Caviar*

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Silk Road Nectarines, California Pistachios, Celery Branch "Ribbons,"
and Vanilla-Scented Crème Fraîche

MARINATED SCOTTISH LANGOUSTINE*

Hawaiian Hearts of Peach Palm, Satsuma Mandarins,
and Fresno Chilis

ATLANTIC BLACK BASS "CUIT À LA VAPEUR"

Jasmine Rice, Marcona Almonds, Thai Basil,
and Coconut "Mousseline"

"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

MASCARPONE-ENRICHED YUKON GOLD POTATO "TORTELLINI"

Crispy Parmesan and Shaved Black Winter Truffles from Périgord

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Creamed Spinach "Gratin," Glazed Sweet Carrots,
Petit Onions, and "Steak Sauce"

"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

PASSION FRUIT SOUFFLÉ

Kaffir Lime Ice Cream and Compressed Golden Pineapple

K+M "NICARAGUA" CHOCOLATE "CRÉMEUX"

Blood Orange Caramel and Devil's Food Cake

PRIX FIXE 600.00

SERVICE INCLUDED

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