

per se

June 17, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Lobster "Consommé en Gelée," Brioche Melba,
and Celery Branch "Ribbons"
(60.00 supplement)

SALAD OF PEARSON FARM PEACHES

Snug Harbor Heritage Farm Lettuces, Black Truffle "Coins,"
and Toasted Pecans

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Celery Branch, and Pink Peppercorn Yogurt
Seasoned with Grated Anise Biscotti

BUTTER-POACHED NOVA SCOTIA LOBSTER

Braised Tuscan Kale, Garlic Bud Vinaigrette,
and "Pain de Campagne" Croûtons

MARCHO FARMS SWEETBREAD CUTLET

Russet Potato "Hash," Hen Egg Vinaigrette,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Smoked Sungold Tomatoes, Sautéed Okra,
Spiced Peanuts, and Turnip Purée

100 DAY DRY-AGED BEEF RIB-EYE*

Morel Mushrooms "à la Grecque," Goldbar Squash,
Crispy Onion Rings, and "Steak Sauce"
(100.00 supplement)

"MILLE-CRÊPE AU CHOCOLAT"

K+M Nicaragua Chocolate Mousse, Port Wine Poached Cherries,
Crystallized Cocoa Nibs, and Banana Crème Fraîche Sherbet

PRIX FIXE 195.00
SERVICE INCLUDED

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