per se

June 26, 2017

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

HASS AVOCADO MOUSSE
Brioche Melba, Pistachio Oil, and Imperial Ossetra Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM BEETS
Persian Cucumbers, Gem Lettuces, English Walnuts,
and Black Truffle "Ravigote"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Poached Blueberries, Hakurei Turnips,
Pearson Farm Pecans, and Greek Yogurt

CONFIT FILLET OF STEELHEAD TROUT*
Violet Artichokes, Petite Carrots, Fava Beans,
and "Sauce Barigoule"

HAND-CUT "TAGLIATELLE"
"Parmigiano-Reggiano" and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*
"Ris de Veau," English Peas, Meyer Lemon,
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*
Garbanzo Bean Hummus, Greenmarket Squash,
Crispy Panisse, and Toasted Harissa Jus
(100.00 supplement)

"MILLE-CRÊPE AU CHOCOLAT"
K+M 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