

per se

July 2, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Cornmeal "Blini," Hen Egg Purée,
and Benton's Country Ham Vinaigrette
(60.00 supplement)

SALAD OF SOFFRITTO-BRAISED ROMANO BEANS

"Pain de Campagne," Hakurei Turnips, Garlic Scapes,
and Meyer Lemon "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, California Pistachios,
Celery Branch, and Pink Peppercorn Yogurt

CONFIT FILLET OF STEELHEAD TROUT*

Persian Cucumbers, Benne Seed Wafer,
Sweet Corn, and Garden Basil Butter

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Torpedo Shallots, Roasted Ruby Beets,
Melted Leeks, and "Borscht"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

"Dégustation de Pommes de Terre,"
Wilted Arrowleaf Spinach, and "Steak Sauce"
(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