

per se

July 3, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Benton's Ham, Cauliflower Florettes,
Brioche Melba, and "Ranch Dressing"
(60.00 supplement)

SALAD OF MARINATED SUMMER POLE BEANS

"Pommes Gaufrettes," Frisée Lettuce,
Petite Scallions, and "Gribiche"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Compressed Nectarines, Toasted California Pistachios,
Roasted Beets, and Greek Yogurt

"BOUDIN" OF NOVA SCOTIA LOBSTER

Puff Pastry "Vol-au-Vent," Morel Mushrooms,
Sugar Snap Peas, and "Sauce Blanquette"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Caramelized Spring Onions, Young Carrots,
Garlic Scapes, and "Chimichurri"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Koshihikari Rice, Cherry Belle Radishes,
Broccoli Rabe, and Szechuan Peppercorn 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