

per se

July 13, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, Buttermilk "Panna Cotta,"
Fava Beans, and Nasturtium Flowers
(60.00 supplement)

SALAD OF COMPRESSED GREENMARKET PLUMS

California Pistachios, Ruby Beets,
and Black Winter Truffle "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Frog Hollow Farm Peach Relish,
Pearson Farm Pecans, and Toasted Benne Seed Purée

CHARCOAL-GRILLED GOLDEN TILEFISH

Littleneck Clams, "Pain de Campagne" Melba,
Garlic Scapes, and "Bouillabaisse"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB "CÔTE D'AGNEAU"*

English Pea "Hummus," Roasted Gem Lettuce,
Padrón Peppers, and Pattypan Squash

SIRLOIN OF MIYAZAKI WAGYU*

"Gratin aux Champignons de Paris," Brooks Cherry Marmalade,
Haricots Verts, and "Sauce Périgourdine"
(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