

per se

July 15, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, English Pea "Panna Cotta," Horseradish Crème Fraîche,
and Pumpernickel Lavash
(60.00 supplement)

SALAD OF MARINATED SWEET CARROTS
Persian Cucumbers, Caramelized Sunchoke "Aioli,"
Pickled Eggplant, and Vadouvan Curry Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS
"Assaisonné au Confit de Canard," Santa Rosa Plums,
Hakurei Turnips, and California Pistachio Purée

HOKKAIDO SEA URCHIN*

Gem Lettuces, Granny Smith Apples, Cherry Belle Radishes,
and Piedmont Hazelnuts

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS KUROBUTA PORK LOIN*

Corn "Pudding," Chanterelle Mushrooms, Sungold Tomatoes,
and Braised Broccoli di Cicco

100 DAY DRY-AGED BEEF RIB-EYE*

Wilted Arrowleaf Spinach, "Champignon de Paris,"
Summer Squash, and Brown Butter 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