

per se

July 15, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

"Accompagnements Classiques"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CAULIFLOWER

Fairy Tale Eggplant, Toasted Pumpkin Seeds,
Meyer Lemon, and "Bagna Càuda"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Compressed Plums, Ruby Beets, California Pistachios, and Greek Yogurt

NOVA SCOTIA LOBSTER

Chanterelle Mushrooms, Sugar Snap Peas,
Brentwood Corn, and "Sauce Américaine"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB CHOP*

Citrus-Braised Fennel, Red Radishes,
Purplette Onions, and "Salsa Verde"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Quail Egg, "Pommes Paillason," Spinach "Gratin,"
and Green Peppercorn "Mignonnette"
(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