

per se

July 23, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Beet-Cured Montauk Fluke, Benne Seed Wafer,
Finger Lime, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

Smoked Ricotta "Croustillant," Marinated Fennel Bulb,
Pickled Eggplant, and Meyer Lemon Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Figs, Celery Branch "Ribbons,"
Piedmont Hazelnuts, and Greek Yogurt

HOKKAIDO SEA URCHIN "TARTELETTE"*

Sungold Tomatoes, Compressed Radishes,
Pole Beans, and Kanzuri "Mayonnaise"

"CARNAROLI RISOTTO BIOLOGICO"

Shaved Australian Black Winter Truffles and Parmesan "Mousseline"
(125.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Chanterelle Mushrooms, Greenmarket Shallots,
"Pommes Purée," and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Braised Brisket "Pierogi," Creamed Arrowleaf Spinach,
Purplette Onions, 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