

per se

August 3, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Australian Hiramasa, Persian Cucumbers, Spiced Cashews,
and Young Ginger "Panna Cotta"
(60.00 supplement)

"CAESAR SALAD"

Gem Lettuces, Pickled Pearl Onions, Brioche Melba,
and Cured Squire Hill Farm Hen Egg Yolk

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Red Plums, Celery Branch "Ribbons,"
Walnut "Streusel," and Greek Yogurt

CHARCOAL-GRILLED PACIFIC ABALONE

Geechie Boy Mill Farro, Charred Eggplant "Aioli,"
Greenmarket Peppers, and Pimentón Butter

HAND-CUT "TAGLIATELLE"

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

HERB-ROASTED ELYSIAN FIELDS FARM LAMB*

Sweet Corn, Tokyo Turnips, and Chanterelle Mushroom Cream

SIRLOIN OF MIYAZAKI WAGYU*

Braised Pole Beans, Lacinato Kale, Crispy Broccoli, 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