

per se

August 4, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Marinated Cucumbers, Finger Lime, and Sake Granité
(60.00 supplement)

SALAD OF BUTTERMILK-FRIED CAULIFLOWER

Benton's Bacon, Cherry Belle Radishes,
Welsh Onions, and "Ranch Dressing"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Tokyo Turnips, Nectarine "Mostarda," Piedmont Hazelnuts,
and Kendall Farms Crème Fraîche

HERB-CRUSTED MONTAUK TILEFISH

Shelling Bean "Ragoût," Sweet Garlic Cream, and Pimentón Butter

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Demi-Sec Tomatoes, Hearts of Romaine Lettuce,
Cocktail Artichokes, and "Chimichurri"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Anna," Chanterelle Mushrooms, Glazed Carrots,
and "Vinaigrette Bordelaise"
(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