

per se

August 5, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Shima Aji "Tartare," Compressed Summer Melon,
and Hass Avocado Mousse
(60.00 supplement)

"TARTELETTE" OF GREENMARKET SQUASH

Olive Oil "Panna Cotta," Marinated Peppers,
and Cherry Belle Radishes

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Tokyo Turnips, Nectarine "Mostarda," Pistachios,
and Kendall Farms Crème Fraîche

CONFIT FILLET OF MONTAUK TILEFISH

Chickpea "Papadum," Demi-Sec Tomatoes,
Celery Salad, and "Puttanesca"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Caraflex Cabbage "Rôti à la Broche," Welsh Onions,
Benton's Bacon, and "Borscht"

SIRLOIN OF MIYAZAKI WAGYU*

Buttermilk-Fried Cauliflower, Tuscan Kale,
Marcona Almonds, and "Gremolata"
(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