

per se

August 6, 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)

SALAD OF RUBY BEETS

Garden Cucumbers, English Peas, Piedmont Hazelnuts,
and Australian Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Hakurei Turnips, Maine Blueberries, Toasted Pistachios,
and Kendall Farms Crème Fraîche

FILLET OF MONTAUK TILEFISH

Caramelized Fennel, Fairy Tale Eggplant,
and "Sauce Pimentón"

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"

HERB-CRUSTED VEAL SWEETBREADS

Marinated Pole Beans, Grilled Bread Purée,
Frisée Lettuce, and "Gremolata"

"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