

per se

August 7, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Hokkaido Sea Urchin, "Pommes Paillason,"
Snipped Chives, and Hen Egg Emulsion
(60.00 supplement)

SALAD OF RUBY BEETS

Garden Cucumbers, Piedmont Hazelnuts, English Pea Purée,
and Australian Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

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

"SASHIMI" OF CITRUS-CURED SHIMA AJI*

Compressed Melon "Terrine," French Breakfast Radishes,
Finger Limes, and Hass Avocado Mousse

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Chanterelle Mushroom "Barbajuan," Sweet Carrots,
and Creamed Arrowleaf Spinach

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marinated Pole Beans, Gem Lettuces,
and "Gremolata" Jus
(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