

per se

August 11, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Crispy Glidden Point Oysters, Petite Onions,
and "Hollandaise au Champagne"
(60.00 supplement)

"TERRINE" OF COMPRESSED SUMMER MELONS
Marinated Cucumbers, Cherry Belle Radishes, Finger Limes,
and Ginger-Scented Crème Fraîche

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Walnut "Streusel,"
Tokyo Turnips, Maine Blueberries, and Greek Yogurt

MONTAUK DAYBOAT SEA SCALLOPS*

Benton's Country Bacon, Wilted Arrowleaf Spinach,
and Sweet Corn "Bisque"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Holland Eggplant "Moussaka," Chanterelle Mushrooms,
French Leeks, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Peekytoe Crab, Koshihikari Rice, Ají Dulce Peppers,
and Szechuan Peppercorn "Mignonnette"
(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