

per se

August 12, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Cauliflower "Panna Cotta," Oyster Glaze,
Young Ginger, and Finger Limes
(60.00 supplement)

SALAD OF COMPRESSED NORWICH MEADOWS FARM MELONS

Fennel Bulb, Lemon Cucumbers, Ají Dulce Peppers,
and Espelette-Scented Lavash

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Maine Blueberries, California Pistachios,
Ruby Beets, and Milk "Tuiles"

PAN-ROASTED ATLANTIC SEA SCALLOPS*

"Pommes Purée," Braised Lacinato Kale,
and "Hollandaise de Homard"

"RIS DE VEAU"

Glazed "Ditalini," Gem Lettuce, Benton's Country Ham Jus,
and Shaved Australian Black Winter Truffles
(125.00 supplement)

SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Ragoût" of Greenmarket Pole Beans, Caraflex Cabbage,
Crispy Okra, and Sungold Tomatoes

100 DAY DRY-AGED BEEF RIB-EYE*

Brisket "Marmalade," Chanterelle Mushrooms,
Welsh Onions, and "Sauce Lyonnaise"
(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