

per se

August 17, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

King Salmon "Rillettes," Buckwheat "Crêpe," Welsh Onions,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF ROASTED TOKYO TURNIPS

Broccoli "Potage," Meyer Lemon Confit,
Marcona Almonds, and Crispy Parmesan

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Winter Truffles, Brooks Cherries,
Frisée Lettuce, and Ruby Beet Purée

ATLANTIC SEA SCALLOPS*

Marinated Tomatoes, Wilted Gem Lettuces,
Pickled Pearl Onions, and Sourdough "Mousseline"

SADDLE OF MARCHO FARMS NATURE-FED VEAL*

Chanterelle Mushrooms, French Breakfast Radishes,
Snow Peas, and "Gastrique Béarnaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Fingerling Potatoes, "Pommes Maxim's,"
Braised Lacinato Kale, and "Sauce Bordelaise"
(100.00 supplement)

"MILLE-CRÊPE AU CHOCOLAT"

K+M Chocolate Mousse, Crystallized Cocoa Nibs,
Poached Cherries, 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