

per se

August 21, 2017

"OYSTERS AND PEARLS"

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

SCOTTISH LANGOUSTINE "LOUIE"

Hass Avocado, Gem Lettuces, Cucumber Blossoms,
and Imperial Ossetra Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CELTUCE

Cherry Belle Radishes, Broccolini Florettes, Young Ginger,
and Brown Butter-Yuzu Gastrique

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Comice Pears, Celery "Ribbons," Oat "Tuiles," and BLiS Maple Syrup

SAUTÉED FILLET OF FLORIDA SNAPPER

"Pommes Sarladaises," Braised Holland Leeks,
Swiss Chard, and Black Truffle Emulsion

SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Ragoût" of Lima Beans, Sweet Corn "Pain Perdu,"
and Pickled Aji Dulce Peppers

SIRLOIN OF MIYAZAKI WAGYU*

"Ris de Veau," Chanterelle Mushrooms,
Purplette Onions, and "Gastrique Béarnaise"
(100.00 supplement)

K+M PERUVIAN DARK CHOCOLATE MOUSSE

Black Sesame "Butterfinger," Celery Branch Confit,
Concord Grape Gelée, and Devil's Food Cake

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness