

per se

August 27, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Razor Clams, Hand-Cut "Capellini,"
Meyer Lemon, and Crispy Broccoli
(60.00 supplement)

SALAD OF MARINATED GREENMARKET TOMATOES

Norwich Meadows Farm Cucumbers, Ruby Grapefruit "Suprêmes,"
d'Avignon Radishes, and "Beurre de Topinambour"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Brentwood Corn Relish,
Compressed Plums, and Toasted Pecan "Streusel"

SAUTÉED FILLET OF GOLDEN TILEFISH

Melted Caraflex Cabbage, Tokyo Turnips,
and Black Winter Truffle Emulsion

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Sweetbread "Pierogi," Roasted Gem Lettuce,
Cocktail Artichokes, and "Chimichurri" Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marble Potato "Mille-Feuille," Creamed Arrowleaf Spinach,
Glazed Sweet Carrots, and "Sauce Bordelaise"
(100.00 supplement)

K+M NICARAGUA DARK CHOCOLATE MOUSSE

Black Sesame "Nougatine," 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