

per se

August 28, 2017

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

IMPERIAL OSSETRA CAVIAR*
Maine Lobster, Gem Lettuces,
and Spanish Caper Cream
(60.00 supplement)

SALAD OF MARINATED TOMATOES
Greenmarket Cucumbers, California Pistachios,
Toasted Quinoa, and Hass Avocado Mousse

"TORCHON" OF ÉLEVAGES PÉRIGORD
MOULARD DUCK FOIE GRAS
Concord Grapes, Piedmont Hazelnuts,
Celery Branch, and Greek Yogurt

CONFIT FILLET OF ALASKAN SALMON*
"Pommes Purée," Chanterelle Mushrooms,
Roasted Carrots, and "Beurre Rouge"

SNAKE RIVER FARMS KUROBUTA PORK LOIN
Sweet Corn "Pain Perdu," Ají Dulce Peppers,
Pole Beans, and Blackstrap Molasses

SIRLOIN OF MIYAZAKI WAGYU*
Caraflex Cabbage, Horseradish Crème Fraîche,
Sunchoke Confit, and "Borscht"
(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