

per se

August 29, 2017

"OYSTERS AND PEARLS"

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

"MAINE LOBSTER ROLL"

Imperial Ossetra Caviar*, Gem Lettuces,
and Spanish Caper Cream
(60.00 supplement)

SALAD OF MARINATED TOMATOES

Greenmarket Cucumbers, California Pistachios,
Puffed Quinoa, and Hass Avocado Mousse

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Piedmont Hazelnuts,
Concord Grapes, Celery Branch, and Greek Yogurt

PINE ISLAND SHRIMP "POÊLÉES"

Sweet Corn "Pain Perdu," Glazed Lima Beans,
Ají Dulce Peppers, and Frisée Lettuce

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Chanterelle Mushrooms, Young Carrots,
Snow Peas, and "Sauce Vin Jaune"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Melted Caraflex Cabbage, Sunchoke Confit,
Horseradish Crème Fraîche, 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