

per se

August 30, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Peekytoe Crab, Granny Smith Apples,
Young Coconut Purée, and Vadouvan Curry Oil
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CUCUMBERS

D'Avignon Radishes, Snow Peas,
and "Beurre de Topinambours"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Brentwood Corn Relish,
and Toasted Pecan "Streusel"

PINE ISLAND SHRIMP

Parmesan "Pain Perdu," Pickled Caraflex Cabbage,
Marinated Tomatoes, and Noilly Prat Emulsion

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Preserved Brooks Cherries, Hakurei Turnips,
Welsh Onions, and "Sauce Périgourdine"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Marble Potato "Mille-Feuille," Chanterelle Mushrooms,
Creamed Arrowleaf Spinach, 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