

per se

August 31, 2017

"OYSTERS AND PEARLS"

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

NOVA SCOTIA "LOBSTER ROLL"

Parmesan "Pain Perdu," Celery Branch "Filaments,"
Gem Lettuces, and Imperial Ossetra Caviar*
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS

French Laundry Garden Romano Beans, Meyer Lemon Confit,
Toasted Sunflower Seeds, and Greek Yogurt

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

per se Granola, Espelette-Scented Peach Gelée, Hakurei Turnips,
and "Crème Fraîche aux Quatre Épices"

PINE ISLAND SHRIMP

Brentwood Corn "Pudding," Sungold Tomatoes,
Fennel Bulb, and Welsh Onion "Mousseline"

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

Panisse "Croûtons," Fairy Tale Eggplant, Summer Squash,
and Pine Nut Vinaigrette

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Chanterelle Mushroom Purée, Melted Caraflex Cabbage,
Compressed Snow Peas, and "Sauce Vin Jaune"
(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