

per se

September 13, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

"Tartare" of Montauk Sea Scallop, Soy Bean "Panna Cotta,"
Granny Smith Apples, and Yuzu-Scented Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM MELONS
Black Mission Figs, Spiced Cashews, Fennel Pollen "Lavash,"
and Tellicherry Peppercorn Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Candied Pecan "Streusel,"
Celery Branch "Ribbons," and Brentwood Corn Relish

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Razor Clams, Marinated Tomatoes, and Sweet Carrot Butter

SNAKE RIVER FARMS KUROBUTA PORK LOIN
Wilted Arrowleaf Spinach, Chanterelle Mushroom Cream,
Cipollini Onions, and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Polenta "Croûtons," Greenmarket Peppers,
Summer Squash Purée, and Pimentón Jus
(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