per se

September 19, 2017

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

IMPERIAL OSSETRA CAVIAR*
Hass Avocado "Panna Cotta," Brioche Melba, and Pistachio Oil
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM MELONS
Compressed Cucumbers, Marinated Peppers,
Finger Limes, and Young Coconut "Vierge"

HUDSON VALLEY MOULARD DUCK FOIE GRAS
Hakurei Turnips, Frog Hollow Farm Nectarines,
Belgian Endive, and Greek Yogurt

PAN-ROASTED SEA SCALLOPS*
Sweetbread "Pierogi," Matsutake Mushrooms,
Gem Lettuces, and "Sauce Suprême"

ELYSIAN FIELDS FARM LAMB*
Norwich Meadows Farm Carrots, Cherry Belle Radishes,
Broccoli Purée, and Meyer Lemon

SIRLOIN OF MIYAZAKI WAGYU*
Molokai Purple Yams, Petite Onions,
and Black Winter Truffle 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