

per se

September 22, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

"Tartare" of Yellowfin Tuna, Soft Tofu Purée,
Persian Lime "Suprêmes," and Sesame Seed "Lavash"
(60.00 supplement)

CHARCOAL-GRILLED SAVOY CABBAGE

Chickpea "Papadum," Meyer Lemon,
Delicata Squash, and Lovage Oil

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thomcord Grapes, Candied Virginia Peanuts,
Celery Branch "Ribbons," and Greek Yogurt

"FRICASSÉE" OF HAWAIIAN ABALONE

Matsutake Mushrooms, Wilted Arrowleaf Spinach,
and Bone Marrow Vinaigrette

BUTTERMILK-FRIED MARCHO FARMS "RIS DE VEAU"

Brentwood Corn, Ají Dulce Peppers,
and Benton's Country Ham Jus

SNAKE RIVER FARMS KUROBUTA PORK LOIN

Purple Yam "Pierogi," Belgian Endive Marmalade,
D'Anjou Pears, and Whole Grain Mustard

100 DAY DRY-AGED BEEF RIB-EYE*

Marble Potatoes, Melted Holland Leeks, Marinated Tomatoes,
and Thousand Island Gastrique
(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