

per se

September 27, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Poppy Seed-Crusted Kanpachi, Sunchoke Chips,
and Pain de Campagne Melba
(60.00 supplement)

SALAD OF GREENMARKET SQUASH

Celery Branch "Ribbons," Candied Pecans,
Banyuls Vinegar "Aigre-Doux," and Lovage Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Preserved Brooks Cherries,
Pumpnickel "Lavash," and Greek Yogurt

HOKKAIDO SEA SCALLOP*

Marble Potatoes, Ají Dulce Peppers,
and "Sauce Pimentón"

ELYSIAN FIELDS FARM LAMB*

Holland Eggplant, Cranberry Bean "Ragoût," Gem Lettuces,
and Rosemary-Balsamic Reduction

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Matsutake Mushrooms, Sweet Carrots,
French Leeks, and Marsala Jus
(100.00 supplement)

"OPÉRA À LA PISTACHE"

Manjari Chocolate Mousse, Candied Pistachios,
and Milk Chocolate Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED