

per se

September 29, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Sea Scallop "Tartare," Ginger "Panna Cotta,"
Young Coconut "Chiffon," and Finger Limes
(60.00 supplement)

HERB-CRUSTED TRUMPET ROYALE MUSHROOMS

Sweet Carrots, Red Pepper "Pudding,"
and Brentwood Corn Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Pearson Farm Pecan "Streusel,"
Cotton Candy Grapes, and Fig-Chocolate Sauce

BUTTER-POACHED MAINE LOBSTER

Creamed Broccoli Rabe, "Hollandaise de Homard,"
and Black Winter Truffle Emulsion

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

Celery Seed "Pain Perdu," Grilled Persian Cucumbers,
and Summer Savory Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Molokai Yam "Mille-Feuille," Butternut Squash Purée,
Hakurei Turnips, and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"OPÉRA À LA PISTACHE"

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

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness