

per se

October 3, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Bone Marrow "Tarte," Cherry Belle Radishes, Frisée Lettuce,
and Pickled Pearl Onions
(60.00 supplement)

SUNGOLD TOMATO SOUP

per se Ricotta, Pickled Fennel,
and Toasted Pine Nuts

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Spice-Poached Pears, Salsify Root,
Candied Walnuts, and Greek Yogurt

CONFIT FILLET OF MEDITERRANEAN LUBINA

Bangs Island Mussels, Cucumber "Parisiennes,"
Preserved Ginger, and Coconut Emulsion

DIAMOND H RANCH QUAIL BREAST

Sweet Corn "Crêpe," Wilted Arrowleaf Spinach,
Cipollini Onions, and Lemon Thyme Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cauliflower Florettes, Mokum Carrots, Gem Lettuces,
and Meyer Lemon Gastrique
(100.00 supplement)

GIANDUJA LAYER CAKE

Itakuja Chocolate Ganache, Brown-Buttered Hazelnuts,
Caramelized Banana Jam, and Okinawan Sugar 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