

per se

October 15, 2017

"OYSTERS AND PEARLS"

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

MAINE LOBSTER ROLL

Hen Egg "Crêpe," Fines Herbes, Lobster Emulsion,
and Imperial Ossetra Caviar*
(60.00 supplement)

FIVE SPICE-CRUSTED FENNEL BULB "FONDANT"

Navel Orange "Suprêmes," Petite Radishes,
and Preserved Ginger Aigre-Doux

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Concord Grape "Gelée," Tokyo Turnips,
Candied Virginia Peanut "Streusel," and Greek Yogurt

SLOW-COOKED SEA TROUT*

Brussels Sprout "Chiffonade," Crispy Sunchokes,
Emerald Lettuce, and Yuzu Crème Fraîche

ELYSIAN FIELDS FARM LAMB*

"Cassoulet" of Pole Beans, Greenmarket Peppers,
and Flowering Thyme Jus

SIRLOIN OF MIYAZAKI WAGYU*

Fried Chicken-of-the-Woods Mushrooms, "Pommes Rissolées,"
Glazed Sweet Carrots, and "Steak Sauce"
(100.00 supplement)

MANJARI CHOCOLATE "CRÉMEUX"

Burnt Honey "Panna Cotta," Cocoa "Roulade,"
and Sweet Tea 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