

per se

October 21, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Hiramasa "Rillettes," Fines Herbes,
and "Béarnaise Royale"
(60.00 supplement)

SALAD OF CRISPY SALSIFY

Butternut Squash "Fondant," Marinated Cranberries,
Cherry Belle Radishes, and "Sauce Albufera"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Concord Grape Gelée, English Walnut "Streusel,"
Tokyo Turnips, and Greek Yogurt

CHARCOAL-GRILLED GOLDEN TILEFISH

Fairy Tale Eggplant, Melted Caraflex Cabbage,
and Szechuan Peppercorn Emulsion

MARCHO FARMS "RIS DE VEAU"

Hand-Cut "Ditalini," Gem Lettuces,
and Shaved White Truffles from Alba
(175.00 supplement)

SADDLE OF MILLBROOK FARM VENISON*

Brussels Sprouts, Greenmarket Peppers,
Yam Purée, and "Sauce Chasseur"

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE*

"Pommes Duchesse," Glazed Sweet Carrots,
and "Sauce Bordelaise"
(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