

per se

October 22, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Pumpernickel "Blinis," Pickled Beets,
and Horseradish Crème Fraîche
(60.00 supplement)

SALAD OF MARINATED SALSIFY

Compressed Chicories, Honey-Poached Cranberries,
Pearson Farm Pecans, and Stinging Nettle Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

White Wine-Poached Seckel Pears, Hakurei Turnips,
Candied Pistachios, and Greek Yogurt
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK GOLDEN TILEFISH

Concord Grapes, Celeriac Cream,
and Preserved Black Truffles

HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno,"
and "Beurre Noisette"
(175.00 supplement)

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Fork-Crushed Marble Potatoes,
Broccoli Rabe, and "Piperade"

SIRLOIN OF MIYAZAKI WAGYU*

Norwich Meadows Farm Cauliflower, Glazed Cipollini Onions,
"Soubise," 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