

per se

October 28, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*

Yukon Gold Potato Blinis, Ameraucana Hen Egg "Mimosa,"
and Kendall Farms Crème Fraîche
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CAULIFLOWER

Sprouting Kale, Marinated Peppers, Chickpea "Papadum,"
and Niçoise Olive Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Purple Brussels Sprouts, Cranberry Marmalade,
Belgian Endive, and Pedro Ximénez "Aigre-Doux"

SAUTÉED FILLET OF MEDITERRANEAN DAURADE

Razor Clams, Melted Caraflex Cabbage, Fines Herbes,
and "Beurre Cancalaise"

ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"*

Parsnip "Gratin," Creamed Spinach Purée,
Hazelnut "Streusel," and "Sauce Périgourdine"

SIRLOIN OF MIYAZAKI WAGYU*

Marble Potatoes, Glazed Sweet Carrots,
Gem Lettuces, and "Jus de Veau"
(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