

per se

October 30, 2017

"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR*
Young Ginger, Hass Avocado Mousse,
Finger Limes, and Coconut "Vierge"
(60.00 supplement)

SALAD OF NORWICH MEADOWS FARM CARROTS
Crispy Nettles, Cauliflower Florettes, Concord Grapes,
and Sultana "Condiment"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS
Quince Gelée, Candied Walnuts, Hakurei Turnips,
and Mustard Seed Vinaigrette

SAUTÉED FILLET OF MEDITERRANEAN LUBINA
Carolina White Shrimp, Celery Branch,
Scallion "Émincé," and "Crème de Homard"

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*
Compressed Chicories, Glazed Parsnips,
French Leeks, and Black Truffle Jus

SIRLOIN OF MIYAZAKI WAGYU*
Matsutake Mushroom, Gold Rush Apples,
Broccolini "Tempura," and Yuzu Gastrique
(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