

per se

December 12, 2017

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Tartare" of Atlantic Bluefin Tuna, Welsh Onion "Escabèche,"
and Puffed Koshihikari Rice
(60.00 supplement)

"CAESAR SALAD"

Gem Lettuces, Norwich Meadows Farm Radishes,
Meyer Lemon, and Aged Parmesan

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Demi-Sec" Thompson Grapes, Candied Pistachios,
and Hakurei Turnips

HERB-ROASTED FILLET OF ATLANTIC MONKFISH

Salsify Root, Meiwa Kumquats, Persian Cucumbers,
and Green Garlic "Beurre Blanc"

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Jerusalem Artichokes, English Walnuts,
Celery Branch, and Black Winter Truffles

SIRLOIN OF MIYAZAKI WAGYU*

Black Trumpet Mushrooms, Castelfranco Radicchio,
"Soubise," and "Sauce Bordelaise"
(100.00 supplement)

"ROCKY ROAD"

Ovaltine Marshmallow, Candied Peanuts,
and Valrhona Tanariva Chocolate Brownie

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness