

per se

December 17, 2017

"OYSTERS AND PEARLS"

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

CAROLINA SHRIMP "BISQUE"

Brioche "Croûtons," Garden Tarragon,
and Royal Kaluga Caviar*
(60.00 supplement)

SALAD OF FUYU PERSIMMONS

Hakurei Turnips, Marcona Almonds, and Fennel Bulb

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Quince Membrillo,
Piedmont Hazelnuts, and Celery Branch Relish

PAN-ROASTED SCOTTISH LANGOUSTINES

Melted Bok Choy, Sunchoke Purée, Scallion "Mousseline,"
and Honeycrisp Apple Emulsion

"CARNAROLI RISOTTO BIOLOGICO"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Pommes Purée," Crispy Salsify Root, Bone Marrow "Pudding,"
and Roasted Garlic Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Cèpe "Gratin," Glazed Sweet Carrots,
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