

per se

January 2, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Japanese Shima Aji, Fried Oysters,
and Scallion Vinaigrette
(60.00 supplement)

HERB-CRUSTED HOLLAND EGGPLANT

Ají Dulce Pepper "Aioli," French Leeks,
Crispy Basil, and Parmesan "Mousseline"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Meiwa Kumquats, Petite Turnips, and Greek Yogurt

CHARCOAL-GRILLED MEDITERRANEAN CORVINA

Cauliflower "Pudding," Cocktail Artichokes,
Marcona Almonds, and Capers-Garlic Emulsion

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Potato Purée, Carrot "Tournés," Glazed Pearl Onions,
and Red Wine Vinegar Jus

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Fondant," King Trumpet Mushrooms,
French Breakfast Radishes, and "Steak Sauce"
(100.00 supplement)

BAHIBE CHOCOLATE BROWNIE

Whipped Clover Honey, Black Cocoa "Pâte de Fruit,"
Toasted Pistachios, and "Glace au Chocolat"

PRIX FIXE 195.00
SERVICE INCLUDED

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