

per se

February 2, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Maine Lobster, Horseradish "Panna Cotta,"
Dill-Pickled Cucumbers, and Ruby Beet Purée
(60.00 supplement)

SALAD OF MARINATED HOLLAND LEEKS

Cherry Belle Radishes, Piedmont Hazelnuts,
and Black Winter Truffles

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS
Kaki Persimmons, Toasted Pistachios,
Salsify Root, and Burgundy Mustard

NORI-CURED ATLANTIC FLUKE*

Beech Mushrooms, Hakurei Turnips,
Preserved Ginger, and Scallion Vinaigrette

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Sweet Potato Confit, Brussels Sprouts,
Petite Onions, and Red Wine Vinegar Jus

SIRLOIN OF MIYAZAKI WAGYU*

Wilted Pak Choy, Smoked Parsnip Cream,
Sweet Carrots, and Bergamot Gastrique
(100.00 supplement)

"RIGÓ JANCSI"

Soft Cocoa Biscuit, Molasses "Crème Anglaise,"
Candied Cocoa Nibs, and Banana Bread 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