

per se

February 4, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Geoduck "Sashimi," Buckwheat "Crêpe,"
Celery Branch, and Piedmont Hazelnuts
(60.00 supplement)

"SALADE D'ARTICHAUTS EN BARIGOULE"

Sweet Carrots, "Pain de Campagne," Sunchoke Purée,
and Armando Manni Olive Oil

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Poached Sour Cherries,
Petite Onions, Milk "Tuile," and Toasted Pistachios

"PAVÉ" OF WILD PORTUGUESE TURBOT

Broccoli Florettes, Petite Radishes,
and Preserved Yuzu Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

"Pommes Rissolées," Hen-of-the-Woods Mushrooms,
Melted Savoy Cabbage, and "Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Hedgehog Mushrooms, Creamed Arrowleaf Spinach,
Cipollini Onions, and "Steak Sauce"
(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