

per se

February 8, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Whey-Poached Hokkaido Sea Scallop, Pea Tendril "Panna Cotta,"
and Granny Smith Apples
(60.00 supplement)

SALAD OF MARINATED COCKTAIL ARTICHOKEs

"Dégustation d'Oignons" and Fork-Crushed Potatoes

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Toasted Almond Gelée, Hakurei Turnips,
and Persimmon Confit

CHARCOAL-GRILLED CAROLINA SNOWY GROUPER

"Pain de Campagne," Meyer Lemon,
and Caramelized Fennel Tapenade

HAND-CUT "TAGLIATELLE"

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

48 HOUR-BRAISED BEEF SHORT RIB

Celeriac Purée, Crispy Shallots,
and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Roasted Butternut Squash, Black Trumpet Mushrooms,
and "Sauce Japonaise"
(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