

per se

February 18, 2018

"OYSTERS AND PEARLS"

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

GOLDEN OSSETRA CAVIAR*

California Sea Urchin, Granny Smith Apple,
and Pea Tendril "Panna Cotta"
(60.00 supplement)

SALAD OF MARBLE POTATOES

Purplette Onions, Young Carrots, Sunchoke "Aioli,"
and Tender Herbs

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Winter Chicories,
and Leonardi Aged Balsamic Vinegar

CHARCOAL-GRILLED WILD PORTUGUESE JOHN DORY

Wilted Gem Lettuces, Compressed Cucumbers,
Pickled Cardoons, and Black Olive Emulsion

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

Holland Eggplant "Croûtons," Forest Mushrooms,
and "Marsala" Jus

SIRLOIN OF MIYAZAKI WAGYU*

Green Garlic "Subric," Hakurei Turnips, Bacon "Lardons,"
and Japanese Whiskey 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