

per se

February 20, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Kona Kanpachi Collar, Bonito Gelée,
and Sea Urchin Vinaigrette
(60.00 supplement)

SALAD OF SLOW-ROASTED RADISHES

Serrano Ham, Hass Avocado, Gem Lettuces,
and "Green Goddess" Dressing

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hadley Orchard Medjool Dates, Smoked Pearson Farm Pecans,
Winter Chicories, and Petite Onions

FILLET OF MEDITERRANEAN CORVINA

Cauliflower Florettes, Brioche Croûtons,
Pickled Sultanas, and Parsley Emulsion

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

"Pommes Confites," Hakurei Turnips,
Green Garlic "Aioli," and "Romesco" Jus

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Bone Marrow "Pudding," Wilted Arrowleaf Spinach,
"Pommes Paillason," and "Sauce Charcutière"
(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