

per se

February 22, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Japanese Sea Urchin and "Dégustation d'Oignons"
(60.00 supplement)

CHARCOAL-GRILLED FENNEL BULB

Winter Citrus, Toasted Almonds,
and Cerignola Olives

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Preserved Peach Marmalade, Celery Branch, and Greek Yogurt

CONFIT FILLET OF CAROLINA GROUPER

Cherry Belle Radishes, Wilted Lettuces,
and Charred Shishito Pepper Cream

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Oven-Roasted Roma Tomatoes, Fingerling Potatoes,
Scallion "Aïoli," and Parsley "Pudding"

SIRLOIN OF MIYAZAKI WAGYU*

Crispy Bone Marrow, King Trumpet Mushrooms,
Green Garlic, and Szechuan Peppercorn 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