

per se

February 23, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

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

SALAD OF SLOW-ROASTED RUBY BEETS

Sunchoke "Tartare," Marcona Almonds,
and Black Winter Truffle

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Hadley Orchard Medjool Dates, Winter Chicories,
Hakurei Turnips, and Pearson Farm Pecans

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

Morel Mushrooms, Brussels Sprouts,
and Pastrami Cream

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS NATURE-FED VEAL "WELLINGTON"*

Parsley "Pudding," Holland White Asparagus,
and Bacon Gastrique

100 DAY DRY-AGED BEEF RIB-EYE*

"Saucisse Fumée," Quail Egg,
Wilted Spinach, and "Romesco"
(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