

per se

March 17, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Rillettes" of Smoked Sablefish, Toasted Bagel,
and Scallion "Emincé"
(60.00 supplement)

SALAD OF MARINATED FENNEL BULB

California Rhubarb, Compressed Frisée,
and Stinging Nettle Purée

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Muscat Grapes, Heirloom Celery,
"Peanut Brittle," and Kendall Farms Crème Fraîche

CHARCOAL-GRILLED PACIFIC ABALONE

Serrano Ham, "Moule à la Plancha," Cracked Koshihikari Rice,
and Wilted Spring Onions

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS NATURE-FED VEAL "WELLINGTON"*

Glazed Nantes Carrots, Creamed Arrowleaf Spinach,
and "Sauce Bordelaise"

SIRLOIN OF MIYAZAKI WAGYU*

Cauliflower Mushrooms, Caramelized Green Garlic,
and "Steak Sauce"
(100.00 supplement)

"TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,
Granny Smith Apples, and Cultured Battenkill Cream

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness