

per se

March 18, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

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

CAULIFLOWER FLORETTES "EN CROÛTE"

Cocktail Artichokes, Pickled Jingle Bell Peppers, Marcona Almonds,
and Charred Eggplant "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Poached Rhubarb, Marinated Fennel, Sunflower Seeds,
and Sauternes Gelée

"PAVÉ" OF MEDITERRANEAN LUBINA

Sacramento Delta Green Asparagus, French Breakfast Radishes,
Gem Lettuces, and Hen Egg Vinaigrette

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Compressed Persian Cucumbers, Hakurei Turnips,
and Green Garlic "Pesto"

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Roasted Fingerling Potatoes, "Steak Sauce,"
and "Maitre d'Hôtel" Butter
(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