

per se

March 19, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Rillettes" of Smoked Sablefish, Pumpernickel Blini,
Pickled Cucumbers, and Ruby Beet Butter
(60.00 supplement)

SALAD OF SLOW-ROASTED TOKYO TURNIPS

Sugar Snap Peas, Sicilian Pistachios, Flowering Basil,
and Jamaican Curry "Aigre-Doux"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Poached Rhubarb, Toasted Pumpkin Seeds,
and Kendall Farms Crème Fraîche

HOKKAIDO SEA SCALLOP*

Wild Onions, Muscat Grapes, English Walnuts,
and "Sauce Périgourdine"

HAND-CUT "TAGLIATELLE"

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

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Morel Mushroom "Tortellini," Caramelized Green Garlic,
and "Crème de Volaille"

SIRLOIN OF MIYAZAKI WAGYU*

Sacramento Delta Green Asparagus, Petite Lettuces,
and Hobbs Shore's Bacon Gastrique
(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