

per se

March 23, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hen Egg Omelette, Gulf Coast Shrimp,
Pickled Pearl Onions, and Chive Tips
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
English Peas, Gem Lettuces, and Black Winter Truffle Coulis

"TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS

Marinated Muscat Grapes, Poached Rhubarb, Milk "Tuile,"
and Pink Peppercorn "Mignonnette"

HAWAIIAN ABALONE "POËLÉ"

"Feuille de Brick," Melted Savoy Cabbage,
and "Beurre Rouge"

HAND-CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"*

"Matignon" of Root Vegetables and "Sauce Bordelaise"

"SURF AND TURF"

Sirloin of Miyazaki Wagyu "au Poivre"*
Peekytoe Crab Cake, "Pommes Paillasson,"
Green Asparagus, and Wilted Arrowleaf Spinach
(100.00 supplement)

"TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,
Candied Meyer Lemon, 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