

per se

March 25, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Hamachi "Tartare," Granny Smith Apples, "Feuille de Brick,"
and Yuzu Crème Fraîche
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Meiwa Kumquats, Persian Cucumbers, Candied Cashews,
and Vadouvan Curry Gastrique

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Hakurei Turnips,
Celery Branch, and White Chocolate Purée

CONFIT FILLET OF MEDITERRANEAN LUBINA

Chickpea "Persillade," Sacramento Delta Green Asparagus,
Lime Radishes, and Noilly Prat Emulsion

HAND-CUT "TAGLIATELLE"

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

MILK-FED YORKSHIRE PORCELET

Yukon Gold Potato Batons, Salsify Root,
Frisée Lettuce, and Brown Butter Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Toasted Barley, Preserved Ramps,
and Spanish Caper Jus
(100.00 supplement)

"TREACLE TART"

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