

per se

March 27, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Citrus-Cured Kona Kanpachi, Hass Avocado,
and Persian Cucumber "Vierge"
(60.00 supplement)

HOLLAND WHITE ASPARAGUS "À LA PLANCHA"

Compressed Kale, French Breakfast Radishes,
Meyer Lemon, and "Caesar" Dressing

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Tokyo Turnips,
Petite Sorrels, and Greek Yogurt

SAUTÉED FILLET OF MEDITERRANEAN LUBINA

"Pommes Purée," Green Asparagus,
and Whole Grain Mustard Cream

HAND-CUT "TAGLIATELLE"

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

ELYSIAN FIELDS FARM LAMB*

Polenta "Croûtons," Caramelized Green Garlic,
and Braised Sweet Peppers

CHARCOAL-GRILLED MIYAZAKI WAGYU*

Morel Mushrooms, Snug Harbor Heritage Farm Lettuces,
Wild Onions, and "Sauce au Poivre"
(100.00 supplement)

TRIPLE CHOCOLATE TORTE

K+M "Hacienda Victoria" Ganache, Cocoa Nib "Dentelle,"
Praline "Feuilleté," and Double Cream Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED