

per se

March 29, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

"Sashimi" of Montauk Fluke, Squid Ink Tempura, Finger Limes,
Persian Cucumber Gelée, and Hass Avocado Mousse
(60.00 supplement)

SALAD OF HAWAIIAN HEARTS OF PEACH PALM
Espelette "Lavash," Snug Harbor Heritage Farm Lettuces,
Compressed Granny Smith Apples, and Yuzu-Scented Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS
California Rhubarb, Heirloom Celery Branch,
Sicilian Pistachios, and Condensed Milk Coulis

CHARCOAL-GRILLED ATLANTIC BLACK BASS
Sacramento Delta Green Asparagus, Hakurei Turnips, and Braised Kombu

HAND-CUT "TAGLIATELLE"

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

MARCHO FARMS NATURE-FED VEAL "MARSALA"*
Morel Mushrooms, Sugar Snap Peas,
and "Mousseline au Comté"

SIRLOIN OF MIYAZAKI WAGYU*

"Pommes Rissolées," Caramelized French Leeks,
Sweet Carrots, and "Sauce Bordelaise"
(100.00 supplement)

TRIPLE CHOCOLATE TORTE

K+M "Hacienda Victoria" Ganache, Candied Meyer Melon,
Gold Nugget Mandarins, and Madagascar Vanilla Ice Cream

PRIX FIXE 195.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness