

per se

March 31, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Dungeness Crab, Koshihikari Rice, Ginger "Emincé,"
and Turbot Bottarga "Aioli"
(60.00 supplement)

"POIS ANGLAIS EN CINQ FAÇONS"

Sugar Snap Peas, Whipped Buttermilk Ricotta,
and Garden Mint

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Sicilian Pistachios, Pearl Onions,
and Flowering Watercress

MEDITERRANEAN LUBINA "AMANDINE"

Glazed Thumbelina Carrots, Roasted Frisée,
and Toasted Almond Emulsion

HAND-CUT "TAGLIATELLE"

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

RIB-EYE OF ELYSIAN FIELDS FARM LAMB*

Pickled Green Tomato, Caramelized Gem Lettuces,
and "Ranch" Jus

SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF*

Torpedo Shallots, Spring Garlic,
and Port Wine-Truffle Sauce
(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