

# per se

August 8, 2017

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## "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

## IMPERIAL OSSETRA CAVIAR\*

Citrus-Cured Shima Aji, Hass Avocado Mousse,  
and Young Coconut Vinaigrette  
(60.00 supplement)

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## "TERRINE" OF COMPRESSED SUMMER MELONS

Marinated Cucumbers, Cherry Belle Radishes, Finger Limes,  
and Ginger-Scented Crème Fraîche

## "TORCHON" OF ÉLEVAGES PÉRIGORD

MOULARD DUCK FOIE GRAS  
Hazelnut "Streusel," Tokyo Turnips,  
Maine Blueberries, and Greek Yogurt

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## OLIVE OIL-POACHED BLUEFIN TUNA\*

Pattypan Squash, Picholine Olive Tapenade,  
Demi-Sec Tomatoes, and Hen Egg "Ravigote"

## HAND-CUT "TAGLIATELLE"

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

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## RIB-EYE OF ELYSIAN FIELDS FARM LAMB\*

Fingerling Potatoes, Chanterelle Mushrooms,  
and Wilted Arrowleaf Spinach

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Toasted Farro, Fairy Tale Eggplant,  
Haricots Verts, and "Steak Sauce"  
(100.00 supplement)

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## "MILLE-CRÊPE AU CHOCOLAT"

K+M Chocolate Mousse, Port Wine-Poached Cherries,  
Crystallized Cocoa Nibs, and Banana-Crème Fraîche Sherbet

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PRIX FIXE 195.00  
SERVICE INCLUDED

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