

# per se

August 11, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Benton's Country Ham, Summer Melon Gelée,  
Marcona Almonds, and Kendall Farms Crème Fraîche  
(60.00 supplement)

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SALAD OF FRENCH LAUNDRY GARDEN PEARS  
Young Fennel, Caramelized Sunchoke "Aioli," Ruby Beets,  
and Black Winter Truffle "Aigre-Doux"

SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS  
California Pistachios, Compressed Pluots, and Hakurei Turnips

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## PAN-ROASTED ATLANTIC SEA SCALLOPS\*

Brentwood Corn, Celery Branch "Ribbons,"  
Black Mission Figs, and "Pastrami" Emulsion

## HAND-CUT "TAGLIATELLE"

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

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SNAKE RIVER FARMS KUROBUTA PORK LOIN  
"Ragoût" of Greenmarket Pole Beans, Caraflex Cabbage,  
Crispy Okra, and Sungold Tomatoes

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Broccoli "Gratin," Norwich Meadows Farm Snow Peas,  
English Pea Purée, and Flowering Thyme Jus  
(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