

# per se

August 16, 2017

---

## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Sea Scallop "Carpaccio," Pumpnickel Blinis,  
Pickled Cucamelons, and Ruby Beets  
(60.00 supplement)

---

## "JARDINIÈRE DE LÉGUMES"

Broccoli "Potage," Pole Beans, Meyer Lemon,  
and French Laundry Garden Radishes

## "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Preserved Brooks Cherries, Pearson Farm Pecans, Brentwood Corn,  
and Maple Syrup-Scented Crème Fraîche

---

## KOMBU-CURED MADAI\*

Espelette "Tempura," Marinated Greenmarket Tomatoes,  
and Grated Horseradish

## HAND-CUT "TAGLIATELLE"

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

---

## SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Toasted Barley, Cipollini Onions, Crispy Squash Blossoms,  
and Summer Squash Purée

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Fingerling Potatoes, "Pommes Maxim's,"  
Braised Lacinato Kale, and "Sauce Bordelaise"  
(100.00 supplement)

---

## "MILLE-CRÊPE AU CHOCOLAT"

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

---

PRIX FIXE 195.00  
SERVICE INCLUDED

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