

# per se

August 18, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

King Salmon "Rillettes," Buckwheat "Crêpe," Welsh Onions,  
and Horseradish Crème Fraîche  
(60.00 supplement)

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## SALAD OF ROASTED TOKYO TURNIPS

Broccoli "Potage," Meyer Lemon Confit,  
Piedmont Hazelnuts, and Crispy Parmesan

## SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Winter Truffles, Brooks Cherries,  
Frisée Lettuce, and Ruby Beet Purée

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## ATLANTIC SEA SCALLOPS\*

Chanterelle Mushrooms, Snow Peas,  
and Wood Sorrel Emulsion

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## ELYSIAN FIELDS FARM LAMB\*

Marble Potatoes, Glazed Sweet Carrots, Petite Radishes,  
and "Gastrique Béarnaise"

## 100 DAY DRY-AGED BEEF RIB-EYE\*

"Fleur de Courgette Farcie," Koshihikari Rice, Japanese Eggplant,  
and Szechuan Peppercorn "Mignonnette"  
(100.00 supplement)

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## "MILLE-CRÊPE AU CHOCOLAT"

K+M Chocolate Mousse, Crystallized Cocoa Nibs,  
Poached Cherries, 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