

# per se

August 19, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Gulf Shrimp Mousse, Hen Egg "Crêpe,"  
Hass Avocado, and Pearl Onions  
(60.00 supplement)

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## SALAD OF FRENCH LAUNDRY GARDEN FENNEL BULB

Meyer Lemon Confit, Greenmarket Cucumbers,  
Cherry Belle Radishes, and "Bagna Càuda"

## SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Black Winter Truffles, Brooks Cherries,  
Frisée Lettuce, and Ruby Beets

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## PAN-ROASTED ATLANTIC SEA SCALLOPS\*

Marble Potatoes "Rissolées," Summer Squash,  
and "Bouillabaisse" Emulsion

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## ELYSIAN FIELDS FARM LAMB\*

Tokyo Turnips, Shishito Peppers, Brentwood Corn, and Pimentón Jus

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

Toasted Pearl Barley, Smoked Eggplant "Aioli,"  
Sweet Carrots, and Greek Yogurt  
(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