

# per se

August 22, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Razor Clams, Hand-Cut "Capellini," and "Gremolata"  
(60.00 supplement)

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## SALAD OF FRENCH LAUNDRY GARDEN BEETS

Compressed Cucumbers, California Pistachios,  
Snow Peas, and Hass Avocado Mousse

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

White Wine Poached Comice Pears, Oat "Tuiles,"  
Celery "Ribbons," and BLiS Maple Syrup

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## SLOW-COOKED FILLET OF ATLANTIC MONKFISH

"Mousse de Saint-Jacques," Chanterelle Mushrooms,  
Caraflex Cabbage, and Sweet Corn Bisque

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## SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

"Pommes Rissolées," Welsh Onions,  
Frisée Lettuce, and "Sauce Lyonnaise"

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Bone Marrow "Panade," Tokyo Turnips, Glazed Carrots,  
and Wilted Arrowleaf Spinach  
(100.00 supplement)

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## K+M PERUVIAN DARK CHOCOLATE MOUSSE

Black Sesame "Butterfinger," Celery Branch Confit,  
Concord Grape Gelée, and Devil's Food Cake

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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