

# per se

December 28, 2017

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

Serrano Ham "Croquette," Celery Branch Salad,  
and Hen Egg Emulsion  
(60.00 supplement)

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## "CHOU-FLEUR EN CROÛTE"

Hadley Orchard Medjool Dates, Meiwa Kumquats,  
Persian Cucumbers, and Vadouvan Curry "Chiffon"

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Red Wine-Poached Apples,  
Ruby Beets, Pearl Onions, and Red Ribbon Sorrel

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## CASHEW-CRUSTED MAINE DIVER SEA SCALLOP\*

Brussels Sprouts, Preserved Aji Dulce Pepper "Aioli,"  
and Noilly Prat Emulsion

## HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno,"  
and "Beurre Noisette"  
(175.00 supplement)

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## ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"\*

Black Trumpet Mushrooms, Holland Eggplant,  
and "Sauce Grenobloise"

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Légumes d'Hiver," Celeriac "Gratin,"  
and "Steak Sauce"  
(100.00 supplement)

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## "GÂTEAU OPÉRA"

Pistachio Praline, per se Oyster Crackers,  
and Manjari Chocolate "Crémeux"

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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