

# per se

January 11, 2018

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

"Croustillant Farci à la Mousseline de Saint-Pierre"  
with Persian Cucumber "Vierge"  
(60.00 supplement)

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## JERUSALEM ARTICHOKE "RÖSTI"

Hadley Orchard Medjool Dates, French Leeks,  
and Crispy Brussels Sprouts

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Blood Orange "Suprêmes," Hakurei Turnips,  
California Pistachios, and White Balsamic Vinegar

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## SLOW-POACHED FILLET OF NORWEGIAN SEA TROUT\*

Broccolini Florettes, Toasted Cashews, Glazed Salsify,  
and Black Yuzu Crème Fraîche

## HAND-CUT "TAGLIATELLE"

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

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

Cocktail Artichokes, Marinated Red Onion Shoots,  
and "Hollandaise"

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Young Bok Choy,  
Ruby Beets, and Caraway Seed Jus  
(100.00 supplement)

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## TANARIVA CHOCOLATE BROWNIE

Whipped Clover Honey, Black Cocoa "Pâte de Fruit,"  
Toasted Pistachios, and "Glace au Chocolat"

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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