

# per se

March 21, 2018

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## "OYSTERS AND PEARLS"

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

## "CHIPS AND DIP"

Pickled Pearl Onions, Dill Crème Fraîche,  
Hen Egg Emulsion, and Royal Kaluga Caviar\*  
(60.00 supplement)

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## SALAD OF HOLLAND WHITE ASPARAGUS

Compressed Radishes, Toasted Pistachios,  
Miner's Lettuce, and "Beurre Noisette"

## "TORCHON" OF ÉLEVAGES PÉRIGORD

### MOULARD DUCK FOIE GRAS

Granny Smith Apples, Celery Branch, Pearson Farm Pecans,  
and Whole Grain Mustard "Condiment"

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## CONFIT "PAVÉ" OF MEDITERRANEAN LUBINA

English Pea "Panade," Glazed Sweet Carrots, and "Soubise"

## HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles  
(125.00 supplement)

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## LIBERTY FARM PEKIN DUCK "WELLINGTON"\*

Oregon Morel Mushrooms, Caramelized French Leeks,  
and "Crème de Champignons"

## SIRLOIN OF MIYAZAKI WAGYU\*

"Demi-Sec" Chioggia Beets, Crispy Koshihikari Rice,  
Green Garlic, and "Gastrique Japonaise"  
(100.00 supplement)

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## "TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,  
Granny Smith Apples, and Cultured Battenkill Cream

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PRIX FIXE 195.00  
SERVICE INCLUDED