

# per se

March 24, 2018

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

Peekytoe Crab "Fondue," Garden Tarragon "Royale,"  
"Pain de Campagne," and Frisée Lettuce  
(60.00 supplement)

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## SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Persian Cucumbers, "Feuille de Brick," Meiwa Kumquats,  
Marcona Almonds, and Vadouvan Curry

## SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Hakurei Turnips, Celery Branch,  
and White Chocolate Emulsion

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## "SASHIMI" OF JAPANESE HAMACHI\*

Holland White Asparagus, Compressed Radishes,  
and Sour Apple "Vierge"

## HAND-CUT "TAGLIATELLE"

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

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

Rutabaga "Gratin," Wilted Arrowleaf Spinach,  
Cipollini Onions, and "Sauce Bordelaise"

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

Cèpe Mushrooms, Bone Marrow "Pudding,"  
"Pommes Purée," and "Steak Sauce"  
(100.00 supplement)

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## "TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,  
Candied Meyer Lemon, and Cultured Battenkill Cream

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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