

# per se

March 28, 2018

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

Squid Ink Tempura, Persian Cucumber Gelée,  
Finger Limes, and Hass Avocado Mousse  
(60.00 supplement)

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## OAT-CRUSTED GRANNY SMITH APPLE "FONDANTE"

Hakurei Turnips, Roasted Cashews, Young Fennel Bulb,  
and Snug Harbor Heritage Farm Honey

## "TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Harry's Berries Strawberries, Heirloom Celery Branch,  
Sicilian Pistachios, and Condensed Milk Coulis

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## "TARTARE" OF MONTAUK FLUKE\*

"Feuille de Brick," Holland White Asparagus,  
and Scallion "Aïoli"

## HAND-CUT "TAGLIATELLE"

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

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## SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Hobbs Shore's Bacon, "Petits Pois à la Française,"  
and "Mousseline Paloise"

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Sweet Carrots,  
and Caramelized Green Garlic  
(100.00 supplement)

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## TRIPLE CHOCOLATE TORTE

K+M "Hacienda Victoria" Ganache, Cocoa Nib "Dentelle,"  
Praline "Feuilleté," and Double Cream Ice 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