

# per se

March 30, 2018

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

"Sashimi" of Montauk Fluke, Squid Ink Tempura,  
Persian Cucumber "Parisiennes," and Young Coconut "Vierge"  
(60.00 supplement)

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## SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette "Lavash," Compressed Granny Smith Apples,  
Hakurei Turnips, and Yuzu-Scented Yogurt

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Rhubarb, Sicilian Pistachios, Pearl Onions,  
and Flowering Watercress

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## BUTTER-POACHED MAINE LOBSTER

Herb-Crusted Razor Clams, Morel Mushrooms,  
and Holland White Asparagus Emulsion

## HAND-CUT "TAGLIATELLE"

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

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## 48 HOUR-BRAISED BEEF SHORT RIB

Marble Potato "Mille-Feuille," Broccoli Florettes,  
and "Sauce Dijonnaise"

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

Sweet Carrots, Sugar Snap Peas,  
and Bone Marrow Vinaigrette  
(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