

# per se

July 1, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Yukon Gold Potato "Blini," Hen Egg Purée,  
and "Accompagnements Classiques"  
(60.00 supplement)

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## SALAD OF COMPRESSED PEACHES

Marinated Gem Lettuces, Benne Seed Wafer,  
Sungold Tomatoes, and Garden Basil

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

Celery Branch Salad, "Bread & Butter Pickle" Relish,  
Pearson Farm Pecans, and Burgundy Mustard

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## CORNMEAL-CRUSTED PACIFIC ABALONE

Creamed Corn, Butter-Poached Morel Mushroom,  
Petite Scallions, and "Sauce Nantua"

## HAND-CUT "TAGLIATELLE"

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

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## ELYSIAN FIELDS FARM LAMB\*

Roasted Caraflex Cabbage, Jingle Bell Peppers,  
Ruby Red Beets and "Borscht"

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

"Dégustation de Pommes de Terre,"  
Wilted Arrowleaf Spinach, and "Steak Sauce"  
(100.00 supplement)

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## "MILLE-CRÊPE AU CHOCOLAT"

K+M Chocolate Mousse, Port Wine-Poached Cherries,  
Crystallized Cocoa Nibs, and Banana-Crème Fraîche Sherbet

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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