

# per se

July 21, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Soft-Scrambled Ameraucana Hen Eggs and Toasted Brioche  
(60.00 supplement)

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## SALAD OF MARINATED TOMATOES

"Pain de Campagne," per se Ricotta, Gem Lettuces,  
and Aged Balsamic Vinegar

## "TORCHON" OF ÉLEVAGES PÉRIGORD

### MOULARD DUCK FOIE GRAS

Compressed Plums, English Walnuts, Petite Onions,  
and Bitter Chocolate Emulsion

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## ATLANTIC SEA SCALLOPS "POÊLÉES"\*

Benton's Country Ham, Glazed English Peas,  
and Sweet Corn "Bisque"

## HAND-CUT "TAGLIATELLE"

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

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## ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"\*

Citrus-Braised Fennel Bulb, Ruby Beets,  
Toasted Almonds, and Burnt Orange Jus

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Koshihikari Rice, Broccoli Florettes,  
Hakurei Turnips, and "Sauce Japonaise"  
(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