

# per se

August 5, 2017

---

## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Shima Aji "Tartare," Persian Cucumbers, Candied Peanuts,  
and Thomcord Grape Vinaigrette  
(60.00 supplement)

---

## SALAD OF FRENCH LAUNDRY GARDEN AVOCADO SQUASH

Marinated Tomatoes, Brentwood Corn,  
Ají Dulce Peppers, and "Papadum"

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Tokyo Turnips, Fennel Bulb,  
Piedmont Hazelnuts, and K&J Orchard Fig Jam

---

## CONFIT FILLET OF GOLDEN TILEFISH

"Pommes Maxim's," Melted Welsh Onions,  
and Pastrami Beet Emulsion

## HAND-CUT "TAGLIATELLE"

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

---

## HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Braised Caraflex Cabbage, Sweet Carrots, Snow Peas,  
and "Gnocchi à la Parisienne"

## SIRLOIN OF MIYAZAKI WAGYU\*

Fried Cipollini Onions, Wilted Arrowleaf Spinach,  
Chanterelle Mushroom Cream, and "Steak Sauce"  
(100.00 supplement)

---

## "MILLE-CRÊPE AU CHOCOLAT"

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

---

PRIX FIXE 195.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness