

# per se

August 9, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

K & J Orchards Plum Gelée, Hokkaido Sea Urchin,  
Hass Avocado, and Petite Radishes  
(60.00 supplement)

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## CHILLED SWEET CARROT SOUP

Ginger "Panna Cotta," Pickled Chanterelle Mushrooms,  
and English Pea Purée

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Pistachios, Black Mission Figs,  
Hakurei Turnips, and Crispy Oats

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## BUTTER-POACHED MAINE LOBSTER

"Gnocchi à la Parisienne," Norwich Meadows Farm Squash,  
Melted Welsh Onions, and Fines Herbes Emulsion

## HAND-CUT "TAGLIATELLE"

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

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## ELYSIAN FIELDS FARM LAMB\*

"Cassoulet" of Pole Beans, Scallion Oil,  
and Charred Shishito Pepper Cream

## SIRLOIN OF MIYAZAKI WAGYU\*

Broccoli "Gratin," Sungold Tomatoes,  
and Tomato Vine "Mousseline"  
(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