

# per se

August 13, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Peekytoe Crab "Crêpe," Fines Herbes, and Frisée Lettuce  
(60.00 supplement)

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## "JARDINIERE DE LEGUMES"

English Pea "Potage," Greenmarket Pole Beans,  
French Laundry Garden Radishes, Meyer Lemon, and Welsh Onions

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Maine Blueberries, California Pistachios,  
Ruby Beets, and Milk "Tuiles"

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## CHARCOAL-GRILLED MEDITERRANEAN DAURADE

"Pommes Purée," Ají Dulce Peppers,  
Brentwood Corn, and "Bouillabaisse"

## "RIS DE VEAU"

Glazed "Ditalini," Gem Lettuce, Benton's Country Ham Jus,  
and Shaved Australian Black Winter Truffles  
(125.00 supplement)

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## SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Choux Farci," Marinated Tomatoes,  
and "Sauce Lyonnaise"

## SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF RIB-EYE\*

Glazed Carrots, Broccoli Florettes, Cipollini Onions,  
"Soubise," and "Bordelaise"  
(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