

# per se

August 23, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

King Salmon "Gravlax," Buckwheat "Crêpe,"  
Persian Cucumbers, and Preserved Horseradish  
(60.00 supplement)

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## HERB-CRUSTED HEIRLOOM TOMATO "FONDANTE"

per se Ricotta, Fairy Tale Eggplant, Petite Basil,  
and Armando Manni Extra Virgin Olive Oil

## SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Frog Hollow Farm Peaches, Celery Branch "Ribbons,"  
Pearson Farm Pecans, and Kendall Farms Crème Fraîche

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## CHARCOAL-GRILLED GOLDEN TILEFISH

Razor Clams, Brentwood Corn, Summer Squash,  
and Scallion "Mousseline"

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## SNAKE RIVER FARMS KUROBUTA PORK LOIN

"Cassoulet" of Greenmarket Pole Beans, Gem Lettuces,  
and Flowering Thyme Jus

## SIRLOIN OF MIYAZAKI WAGYU\*

Yukon Gold Potato "Mille-Feuille," Creamed Arrowleaf Spinach,  
Tokyo Turnips, and "Sauce Bordelaise"  
(100.00 supplement)

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## K+M NICARAGUA DARK CHOCOLATE MOUSSE

Black Sesame "Nougatine," Concord Grape Gelée,  
and Devil's Food Cake

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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