

# per se

October 6, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

"Béarnaise Royale," Brioche Melba,  
and Peekytoe Crab "Fondue"  
(60.00 supplement)

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## SALAD OF GREENMARKET RADISHES

Blood Orange "Suprêmes," Roasted Ruby Beets,  
and Caramelized Sunchoke "Aïoli"

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Celery Branch, Tokyo Turnips,  
Candied Pecans, and Pumpernickel "Lavash"

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## SAUTÉED FILLET OF MONTAUK BUTTERFISH

Aged Serrano Ham, "Pain de Campagne,"  
Meyer Lemon, and Shishito Pepper Cream

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## HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

"Cassoulet" of Pole Beans, Chickpea "Panisse,"  
and Whole Grain Mustard Emulsion

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

Bone Marrow "Pain Perdu," Wilted Swiss Chard,  
French Leeks, and Cauliflower "Velouté"  
(100.00 supplement)

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## MANJARI CHOCOLATE "CRÉMEUX"

Burnt Honey "Panna Cotta," Cocoa "Roulade,"  
and Sweet Tea Ice Cream

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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