

# per se

October 21, 2017

---

## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Maine Lobster Knuckle "Blinis," Scallion "Emincé,"  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

## SALAD OF NORWICH MEADOWS FARM CARROTS

Compressed Chicories, English Cucumbers,  
Sultana Purée, and Pine Nut "Brittle"

## "TORCHON" OF ÉLEVAGES PÉRIGORD

### MOULARD DUCK FOIE GRAS

White Wine-Poached Seckel Pears, Hakurei Turnips,  
Candied Pistachios, and Greek Yogurt

## SAUTÉED FILLET OF MONTAUK GOLDEN TILEFISH

Caraflex Cabbage, Preserved Ginger,  
and Tamari Vinaigrette

## HAND CUT "DITALINI"

Shaved White Truffles from Alba, "Castelmagno,"  
and "Crème de Volaille"  
(175.00 supplement)

## SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

"Ris de Veau," Roasted Cèpes, French Leeks,  
and "Sauce Chasseur"

## SIRLOIN OF MIYAZAKI WAGYU\*

Caramelized Sunchokes, Gem Lettuces,  
and Pickled Aji Dulce Peppers  
(100.00 supplement)

## MANJARI CHOCOLATE "CRÉMEUX"

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

PRIX FIXE 195.00  
SERVICE INCLUDED

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