

# per se

November 12, 2017

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## "OYSTERS AND PEARLS"

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

## IMPERIAL OSSETRA CAVIAR\*

Smoked Clam "Royale," Crispy Bacon,  
"Rouille," and Brioche Melba  
(60.00 supplement)

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## SALAD OF NORWICH MEADOWS FARM RADISHES

Hadley Orchard Medjool Dates, Aji Dulce Peppers,  
Persian Cucumbers, and Young Coconut "Chiffon"

## SLOW-ROASTED BUTTERNUT SQUASH "AGNOLOTTI"

Brussels Sprouts, Celery Branch, Toasted Pumpkin Seeds,  
and Black Truffle Emulsion

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## SCOTTISH LANGOUSTINES "EN PICCATA"

Sweet Carrot "Pudding," Concord Grapes,  
and Szechuan Peppercorn "Mignonnette"

## HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno,"  
and "Beurre Noisette"  
(175.00 supplement)

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## PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Crushed Marble Potatoes, Crispy Cipollini Onions,  
Broccoli Florettes, and "Jus d'Agneau"

## CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Butternut Squash "Dauphine,"  
Compressed Apples, and "Sauce Borscht"  
(100.00 supplement)

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## MANJARI CHOCOLATE "CRÉMEUX"

Candied Lemon Peel, 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