

# per se

November 22, 2017

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

Horseradish "Panna Cotta," Ruby Beet Glaze, Brioche Melba,  
and Kendall Farms Crème Fraîche  
(60.00 supplement)

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## SALAD OF NORWICH MEADOWS FARM PARSNIPS

Serrano Ham, Compressed Chicories, Grapefruit "Suprêmes,"  
and "Parmigiano-Reggiano"

## "TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Armagnac-Poached Prunes, Pickled Sweet Carrots, and Greek Yogurt

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## SAUTÉED FILLET OF ATLANTIC SABLEFISH

Black Trumpet Mushrooms, Roasted Red Radishes,  
Gem Lettuces, and "Sauce Vin Jaune"

## HAND-CUT "TAGLIATELLE"

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

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

"Pommes Maxim's," Wilted Arrowleaf Spinach,  
Scallion Mousseline, and "Steak Sauce"

## SIRLOIN OF MIYAZAKI WAGYU\*

Garnet Yam Purée, Ají Dulce Peppers,  
Shaved Turnips, and Barbecue Jus  
(100.00 supplement)

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## MANJARI CHOCOLATE "CRÉMEUX"

Candied Lemon Peel, Cocoa "Roulade,"  
and Black Celeriac 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