

# per se

December 18, 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\*

"Sashimi" of Geoduck, Clam Chowder, "Pommes Purée,"  
per se Oyster Crackers, and Celery Branch  
(60.00 supplement)

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## "SCOTCH EGG"\*

"Pain de Campagne," Fines Herbes Salad,  
and Black Winter Truffle Emulsion

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Young Fennel, Piedmont Hazelnuts,  
Quince Membrillo, and Bitter Chocolate Emulsion

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## FILLET OF CAROLINA SPECKLED SEATROUT

Sweet Parsnips, Wilted Arrowleaf Spinach,  
and Saffron-Vanilla Sauce

## "CARNAROLI RISOTTO BIOLOGICO"

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

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## PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Butternut Squash Purée, Cipollini Onion Rings,  
Pickled Cranberries, and Braised Swiss Chard

## SIRLOIN OF MIYAZAKI WAGYU\*

Salsify Root, Aged Parmesan, Melted Cabbage,  
and "Sauce Périgourdine"  
(100.00 supplement)

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## "ROCKY ROAD"

Ovaltine Marshmallow, Candied Peanuts,  
and Valrhona Tanariva Chocolate Brownie

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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