

per se

January 6, 2018

"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR*

Sea Urchin "Panna Cotta," Yellowfin Tuna "Tartare,"
Meyer Lemon, and Hass Avocado Purée
(60.00 supplement)

SALAD OF CHARCOAL-GRILLED COCKTAIL ARTICHOKEs

Norwich Meadows Farm Winter Radishes, Gem Lettuces,
Picholine Olives, and "Piperade"

"TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Celery Branch, Macadamia Nuts,
and Black Winter Truffle

"AILE DE RAIE FARCIE"

Roasted Cipollini Onion, Glazed Brussels Sprouts,
and "Beurre Rouge"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano" and Shaved Black Winter Truffles
(125.00 supplement)

48 HOUR-BRAISED BEEF SHORT RIB

Compressed Chicories, Hadley Orchard Medjool Dates,
Salsify Root, and "Jus de Veau"

SIRLOIN OF MIYAZAKI WAGYU*

Crispy Bone Marrow, Hedgehog Mushrooms,
Broccoli Florettes, and "Sauce Bordelaise"
(100.00 supplement)

TANARIVA CHOCOLATE BROWNIE

Whipped Clover Honey, Black Cocoa "Pâte de Fruit,"
Toasted Pistachios, and "Glace au Chocolat"

PRIX FIXE 195.00
SERVICE INCLUDED

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