

# per se

January 20, 2018

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## "OYSTERS AND PEARLS"

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

## ROYAL KALUGA CAVIAR\*

Baked Potato "Royale," Hobbs Shore's Bacon,  
Aged "Comté," and Snipped Chives  
(60.00 supplement)

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## SALAD OF MARINATED BEETS

Poppy Seed Crumble, Granny Smith Apples, Scallion "Emincé,"  
and Kendall Farms Crème Fraîche

## HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Compressed Asian Pears,  
Brussels Sprouts, Smoked Yam, and Greek Yogurt

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## "SASHIMI" OF WILD PORTUGUESE SEA BREAM\*

Winter Radishes, Sunchoke Oil,  
and Citrus "Vierge"

## HAND-CUT "TAGLIATELLE"

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

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## ELYSIAN FIELDS FARM LAMB\*

Chickpea "Persillade," Creamed Pea Shoots,  
Sweet Carrots, and Red Wine Vinegar Jus

## 100 DAY DRY-AGED BEEF RIB-EYE\*

Marble Potatoes, Yellowfoot Mushrooms, Caramelized Green Garlic,  
and Meyer Lemon Gastrique  
(100.00 supplement)

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## "RIGÓ JANCSI"

Soft Cocoa Biscuit, Crispy "Feuille de Brick," Candied Cocoa Nibs,  
and Banana Bread 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