

# per se

January 27, 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\*

Maine Lobster, Celery Branch, and Fines Herbes  
(60.00 supplement)

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## SALAD OF WINTER CITRUS

Compressed Radishes, Crispy Lacinato Kale,  
and Sunchoke Aioli

## "PASTRAMI" OF HUDSON VALLEY

### MOULARD DUCK FOIE GRAS

Roasted Brussels Sprouts, Pickled Pearl Onions,  
Gala Apples, and Burgundy Mustard

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## WILD PORTUGUESE TURBOT

French Leeks, Creamed Spinach Purée,  
and Ruby Beet Emulsion

## HAND-CUT "TAGLIATELLE"

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

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## PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Toasted Barley, Black Trumpet Mushrooms, Savoy Cabbage,  
and Red Wine Vinegar Gastrique

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

"Pommes Paillason," Hakurei Turnips, Wilted Pea Shoots,  
and "Sauce Bordelaise"  
(100.00 supplement)

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## "RIGÓ JANCSI"

Soft Cocoa Biscuit, Molasses "Crème Anglaise,"  
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