

# per se

March 26, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*  
Garden Dill "Blinis," Ruby Beets,  
and Persian Cucumbers  
(60.00 supplement)

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HAWAIIAN HEART OF PEACH PALM "DAUPHINE"

Sweet Carrots, Hass Avocado Mousse,  
and Young Coconut Vinaigrette

"GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Holland White Asparagus, Harry's Berries Strawberries,  
Celery Branch Salad, and Pink Peppercorn Yogurt

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SCOTTISH LANGOUSTINES "EN PICCATA"

"Pommes Purée," Crispy French Leeks,  
and Tomato-Langoustine Butter

HAND-CUT "TAGLIATELLE"

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

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SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Forest Mushroom "Tortellini," Sacramento Delta Green Asparagus,  
and "Sauce Bordelaise"

CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Chickpea "Panned," Charred Eggplant "Aioli,"  
Green Garlic, and "Sauce Pimentón"  
(100.00 supplement)

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"TREACLE TART"

Madagascar Vanilla Ice Cream, K+M "Hacienda Victoria" Ganache,  
Meyer Lemon, and Cultured Battenkill 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