

# per se

CHEF'S TASTING MENU

October 22, 2017

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"OYSTERS AND PEARLS"

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

IMPERIAL OSSETRA CAVIAR\*

Pumpernickel "Blinis," Pickled Beets,  
and Horseradish Crème Fraîche  
(60.00 supplement)

SALAD OF MARINATED SALSIFY

Compressed Chicories, Honey-Poached Cranberries,  
Pearson Farm Pecans, and Stinging Nettle Purée

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

White Wine-Poached Seckel Pears, Hakurei Turnips,  
Candied Pistachios, and Greek Yogurt  
(30.00 supplement)

SAUTÉED FILLET OF MONTAUK GOLDEN TILEFISH

Concord Grapes, Celeriac Cream,  
and Preserved Black Truffles

PORTUGUESE SARDINE "À LA PLANCHA"

"Soffritto," Demi-Sec Tomatoes,  
and Cocktail Artichoke

CHARCOAL-GRILLED HOKKAIDO SEA SCALLOP\*

Watermelon Radish, Cucumber "Parisiennes,"  
and Young Coconut "Vierge"

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

AUTUMN SPICED THOMAS FARM PIGEON\*

Caramelized Sunchokes, Gem Lettuces,  
and Cauliflower Mushrooms

HAND CUT "TAGLIATELLE"

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

SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Fork-Crushed Marble Potatoes,  
Broccoli Rabe, and "Piperade"

SIRLOIN OF MIYAZAKI WAGYU\*

Norwich Meadows Farm Cauliflower, Glazed Cipollini Onions,  
"Soubise," and "Steak Sauce"  
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED