

# per se

## CHEF'S TASTING MENU

November 13, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Charcoal-Grilled Hiramasa Collar, Koshihikari Rice,  
and Matsutake Mushroom "Aioli"  
(60.00 supplement)

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### SALAD OF PERSIAN CUCUMBERS

Snug Harbor Heritage Farm Petite Lettuces, "Pain de Campagne" Melba,  
Crispy Cipollini Onions, and "Ranch Dressing"

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Compressed Chicories, Marinated Beets, Toasted Pistachios,  
and Quince Marmalade  
(30.00 supplement)

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### CONFIT FILLET OF MEDITERRANEAN LUBINA

Watermelon Radishes, Broccolini Florettes,  
and Charred Shishito Cream

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### PAN-ROASTED MONTAUK DAYBOAT SEA SCALLOP\*

Cranberry Beans, "Gremolata" Crumble,  
Kale Sprouts, and "Sauce Américaine"

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### "BREAD AND BUTTER"

Smoked Paprika "Parker House Roll" and Diane St. Clair's Animal Farm Butter

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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Hobbs Shore's Bacon, Wilted Brussels Sprouts,  
Cauliflower Florettes, and "Sauce Dijonnaise"

### HAND-CUT "TAGLIATELLE"

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

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### SADDLE OF MARCHO FARMS NATURE-FED VEAL\*

Thompson Grapes, Cauliflower Mushrooms,  
Glazed Parsnips, and Rosemary Jus

### SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Anna," Black Trumpet Mushroom Purée,  
Hakurei Turnips, and "Steak Sauce"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère"

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED