

# per se

## CHEF'S TASTING MENU

March 14, 2018

---

### "OYSTERS AND PEARLS"

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

### GOLDEN OSSETRA CAVIAR\*

Maine Lobster Mitts, Garden Tarragon, and "Béarnaise" Custard  
(60.00 supplement)

---

### SALAD OF MARINATED SWEET CARROTS

Belgian Endive, Compressed Cucumbers,  
Macadamia Nuts, and Finger Lime Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Celery Branch, and Almond "Streusel"  
(30.00 supplement)

---

### HERB-CRUSTED SANTA BARBARA SABLEFISH

"Pommes Écrasées," Broccolini Florettes, and "Piperade"

---

### MAINE DIVER SEA SCALLOP "POÊLÉE"\*

Brioche Melba, Roasted Green Garlic,  
and Cauliflower "Bagna Càuda"

---

### "BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

---

### LIBERTY FARM PEKIN DUCK BREAST\*

Toasted Sunflower Seeds, Hakurei Turnips,  
and Greengage Plum Jus

### HAND-CUT "TAGLIATELLE"

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

---

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

"Cœur de Veau," English Peas, Holland White Asparagus,  
and Caramelized Onion Sauce

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Tomato Confit, Gem Lettuces,  
and Bacon Gastrique  
(100.00 supplement)

---

### "GOUGÈRE"

with Aged "Gruyère"

---

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 340.00

SERVICE INCLUDED