

# per se

CHEF'S TASTING MENU

March 16, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Peekytoe Crab, Koshihikari Rice Porridge,  
and "Beurre de Coquille Saint-Jacques"  
(60.00 supplement)

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"BAVAROIS" OF HAWAIIAN HEARTS OF PEACH PALM  
Pineapple Gelée, Toasted Macadamia Nuts, Compressed Radishes,  
and Sweet Carrot Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Muscat Grapes, Celery Branch Salad,  
"Peanut Brittle," and Kendall Farms Crème Fraîche  
(30.00 supplement)

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CONFIT FILLET OF MONTANA LAKE TROUT\*

"Pommes Maxim's," Melted Leeks, and Ruby Beet Butter

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HERB-ROASTED PACIFIC ABALONE

California Rhubarb, Black Winter Truffle Purée,  
and White Asparagus Emulsion

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"BREAD AND BUTTER"

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

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THOMAS FARM SQUAB "RÔTI À LA BROCHE"

Braised Endive, Granny Smith Apples,  
and Spiced Cashews

HAND-CUT "TAGLIATELLE"

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

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ELYSIAN FIELDS FARM LAMB RIB-EYE\*

Cauliflower "Couscous," Persian Cucumbers,  
and Charred Shishito Peppers

"STEAK DIANE"

100 Day Dry-Aged Beef Rib-Eye\*  
Morel Mushrooms, Bloomsdale Spinach, and Madeira Jus  
(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 340.00

SERVICE INCLUDED