

# per se

## CHEF'S TASTING MENU

March 29, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

"Sashimi" of Montauk Fluke, Squid Ink Tempura, Finger Limes,  
Persian Cucumber Gelée, and Hass Avocado Mousse  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette "Lavash," Snug Harbor Heritage Farm Lettuces,  
Compressed Granny Smith Apples, and Yuzu-Scented Yogurt

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

California Rhubarb, Heirloom Celery Branch,  
Sicilian Pistachios, and Condensed Milk Coulis  
(30.00 supplement)

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### CHARCOAL-GRILLED ATLANTIC BLACK BASS

Sacramento Delta Green Asparagus, Hakurei Turnips, and Braised Kombu

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### HERB-ROASTED SOFT-SHELL CRAB

Toasted Corn Cake, Pickled Green Tomatoes,  
and Preserved Ají Dulce Pepper "Aioli"

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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"

Glazed Holland White Asparagus, Demi-Sec Chioggia Beets,  
and Pastrami Emulsion

### HAND-CUT "TAGLIATELLE"

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

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### MARCHO FARMS NATURE-FED VEAL "MARSALA"\*

Morel Mushrooms, Sugar Snap Peas,  
and "Mousseline au Comté"

### SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Rissolées," Caramelized French Leeks,  
Sweet Carrots, and "Sauce Bordelaise"  
(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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness