

# per se

CHEF'S TASTING MENU

October 14, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Hen Egg "Terrine," Brioche Melba,  
and Hass Avocado Mousse  
(60.00 supplement)

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SALAD OF NORWICH MEADOWS FARM YOUNG FENNEL

Serrano Ham, Compressed Greenmarket Radishes,  
Moroccan Olives, and Aged Balsamic Vinegar

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Ruby Beets, Green Tomato "Chow Chow,"  
and Toasted Pistachios  
(30.00 supplement)

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CHARCOAL-GRILLED SCOTTISH SEA TROUT\*

Celery Branch "Ribbons," Spiced Virginia Peanuts,  
and Granny Smith Apple "Vierge"

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BUTTER-POACHED CALIFORNIA SPINY LOBSTER

"Gnocchi à la Parisienne," Melted Caraflex Cabbage,  
and Horseradish-Scented Crème Fraîche

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"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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DIAMOND H RANCH QUAIL BREAST

Marinated Sungold Tomatoes, Pearl Onions, Gem Lettuces,  
and "Thousand Island" Gastrique

"CARNAROLI RISOTTO BIOLOGICO"

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

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HERB-ROASTED ELYSIAN FIELDS FARM LAMB\*

Braised Swiss Chard "Subric," Cauliflower Florettes,  
and Snug Harbor Heritage Farm Sweet Peppers

"PAVÉ" OF MIYAZAKI WAGYU\*

Yukon Gold Potatoes, Oregon Cèpe Mushrooms,  
Watercress Purée, 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 340.00

SERVICE INCLUDED