

# per se

CHEF'S TASTING MENU

February 1, 2019

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

"Feuille de Brick" Tuile, Crispy Brussels Sprouts,  
and Chocolate-Hazelnut Emulsion  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Caramelized Belgian Endive, Thompson Grapes,  
Marcona Almonds, and "Beurre Noisette"

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Poached Sour Cherries, Pumpernickel "Streusel,"  
and Whole Grain Mustard  
(30.00 supplement)

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MONTAUK SILVER HAKE "TORTELLINI"

Wilted Broccoli Rabe, Swikard Family Farm Eureka Lemon,  
and Shellfish Bisque

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MAINE SEA SCALLOP "POËLÉE"\*

Black Trumpet Mushrooms, Glazed Salsify Root,  
and Charred Green Garlic

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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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DEVIL'S GULCH RANCH "SELLE DE LAPIN"\*

Hobbs Shore's Bacon, Sweet Carrots,  
and Pea Shoot Purée

"CARNAROLI RISOTTO BIOLOGICO"

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

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ELYSIAN FIELDS FARM LAMB\*

Tokyo Turnips, Toasted Pistachios,  
and Red Cabbage Gastrique

100 DAY DRY-AGED BEEF RIB-EYE\*

Cinco Jotas Ibérico Ham, "Pommes Fondant,"  
Cocktail Artichokes, and "Sauce Bordelaise"  
(100.00 supplement)

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"GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 355.00

SERVICE INCLUDED