

# per se

## CHEF'S TASTING MENU

November 9, 2019

---

### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

Brioche Melba, Pistachio Oil,  
and Hass Avocado Mousse  
(60.00 supplement)

---

### SALAD OF ROASTED CAULIFLOWER

Cauliflower Mushrooms, Ají Dulce Peppers,  
and Hadley Orchards Medjool Dates

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince, Winter Chicories, Piedmont Hazelnuts,  
and Aged Balsamic Vinegar  
(30.00 supplement)

---

### "SASHIMI" OF JAPANESE HIRAMASA\*

Hawaiian Hearts of Peach Palm, Compressed Celery Branch,  
Toasted Sesame Coulis, and Granny Smith Apple "Vierge"

---

### ALASKAN KING CRAB "À LA PLANCHA"\*

Cotton Candy Grapes, Sunchoke Cream, Marcona Almonds,  
and Brown Butter "Mousseline"

---

### "BREAD AND BUTTER"

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

---

### LIBERTY FARM PEKIN DUCK BREAST\*

Satsuma Mandarins, Crispy Kale Sprouts,  
Tokyo Turnips, and English Walnut Vinaigrette

### HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

---

### BACON-WRAPPED SADDLE OF MILLBROOK FARM VENISON\*

Black Trumpet Mushrooms, Brussels Sprouts,  
Sweet Potato Purée, and "Sauce Bordelaise"

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Whole Grain Mustard "Pain Perdu," Easter Egg Radishes,  
Pickled Cabbage, and Hobbs Shore's Bacon Gastrique  
(100.00 supplement)

---

### "GOUGÈRE"

with Aged Gruyère and Black Winter Truffles

---

### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

---

PRIX FIXE 355.00

SERVICE INCLUDED