

# per se

## CHEF'S TASTING MENU

January 16, 2020

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### "OYSTERS AND PEARLS"

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

### ROYAL OSSETRA CAVIAR\*

"Dégustation de Pommes de Terre"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Winter Chicories, Persian Cucumbers,  
and Spiced Cashews

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

"Streusel," Celery Branch, Cranberry "Marmalade,"  
and Black Winter Truffles  
(30.00 supplement)

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### HERB-ROASTED MONTAUK GOLDEN TILEFISH\*

Brussels Sprouts, Marinated Beets, Piedmont Hazelnuts,  
and Ruby Beet "Butter"

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### MAINE DIVER SEA SCALLOP\*

Fennel Bulb "Tapenade," Noilly Prat Emulsion,  
and "Hollandaise de Saint Jacques"

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### "BREAD AND BUTTER"

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

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### THOMAS FARM PIGEON\*

Glazed Parsnips, Norwich Meadows Farm Kabocha Squash,  
Chestnut Confit, and "Sauce Périgourdine"

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM LAMB\*

Cocktail Artichokes, Gem Lettuce,  
Pearl Onions, and "Anchoïade"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Hen-of-the-Woods Mushrooms, Fork-Crushed Sunchokes,  
Savoy Cabbage, and Meyer Lemon Gastrique  
(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