

# per se

## CHEF'S TASTING MENU

January 26, 2017

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

### ROYAL KALUGA CAVIAR\*

Peekytoe Crab Omelette, Fines Herbes, and "Béarnaise"  
(60.00 supplement)

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### CAULIFLOWER FLORETTES "EN CROÛTE"

Marinated Fennel, Lacinato Kale, Spanish Capers,  
and Marcona Almonds

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Flowering Quince "Mille-Feuille," Hakurei Turnips, Pepitas,  
Belgian Endive, and Aged Balsamic Vinegar  
Served with Toasted Brioche  
(30.00 supplement)

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### "PAVÉ" OF SABLEFISH

Broccoli Rabe, "Salsa Verde,"  
and Serrano Ham Vinaigrette

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### NOVA SCOTIA LOBSTER

Potato Confit, Black Trumpet Mushrooms,  
French Leeks, and "Crème de Champignons"

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### FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

Parsley "Ditalini," Sweet Carrots, Celery Branch,  
and "Consommé de Poulet Rôti"

### HAND-CUT "TAGLIATELLE"

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

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### HERB-ROASTED MILLBROOK FARM'S VENISON\*

Glazed Parsnips, Winter Chicories,  
Brussels Sprouts, and Chestnut Purée

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Cocktail Artichokes, French Breakfast Radishes,  
Cipollini Onions, and "Pimentón" Jus  
(100.00 supplement)

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### JASPER HILL FARM'S "WINNIMERE"

Bacon-Wrapped Dates, Celeriac "Rémoulade,"  
and Black Winter Truffles

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED

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