

# per se

## CHEF'S TASTING MENU

February 2, 2017

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Santa Barbara Sea Urchin, Hass Avocado, and Phyllo "Tuile"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Kishu Mandarin, Persian Cucumbers, Winter Chicories,  
and Preserved Ginger Vinaigrette

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

Celery Root "Pastrami," Cherry Belle Radishes,  
"Demi-Sec" Grapes, and Virginia Peanuts  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF SEA BASS

Peekytoe Crab, Hearts of Romaine Lettuce,  
Cocktail Artichokes, and Black Winter Truffles

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### PACIFIC ABALONE "POÊLÉ"

Marble Potatoes, Hakurei Turnips, French Leeks,  
and Hobbs Shore's Bacon "Gastrique"

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### MILK-FED YORKSHIRE PORCELET

Roasted Fennel Tapenade, Cauliflower Florettes,  
Marcona Almonds, and Rosemary-Balsamic Jus

### "CARNAROLI RISOTTO BIOLOGICO"

Shaved Black Winter Truffles and Parmesan "Mousseline"  
(125.00 supplement)

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### ELYSIAN FIELDS FARM'S LAMB\*

Forest Mushroom "Raviolo," Broccoli Rabe,  
Sweet Garlic Cream, and Marsala Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Crispy Bone Marrow, Black Trumpet Mushrooms,  
Thumbelina Carrots, and "Sauce Bordelaise"  
(100.00 supplement)

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### ANDANTE DAIRY'S "ACAPELLA"

Holland Eggplant "Caponata," Panisse "Croûtons,"  
and Niçoise Olive Oil

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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