

# per se

## CHEF'S TASTING MENU

February 6, 2017

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Pickled Island Creek Oyster, Ginger "Panna Cotta,"  
Petite Radishes, and Preserved Fig Vinaigrette  
(60.00 supplement)

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### COCKTAIL ARTICHOKE "EN PICATTA"

Compressed Winter Chicories, Marcona Almonds,  
Cerignola Olives, and Aged Balsamic Vinegar

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Michigan Sour Cherries, Hakurei Turnips,  
Pearson Farm's Pecans, and Five-Spice "Streusel"  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF ATLANTIC BLACK BASS

Oxtail "Raviolo," Hen-of-the-Woods Mushrooms,  
Virginia Peanuts, and Watercress "Pudding"

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### BUTTER-POACHED NOVA SCOTIA LOBSTER

Kishu Mandarins, Glazed Sweet Carrots,  
and Ruby Beet Marmalade

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### DIAMOND H RANCH QUAIL BREAST

Wilted Broccoli Rabe, Salsify Root,  
and Szechuan Peppercorn Jus

### HAND-CUT "TAGLIATELLE"

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

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### 48 HOUR-BRAISED BEEF SHORT RIB

Jingle Bell Peppers, Celery Branch Salad,  
and "Steak Sauce"

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Benton's Bacon "Lardons,"  
and Hearts of Romaine Lettuce  
Served with "Bleu d'Auvergne"  
(100.00 supplement)

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### ANDANTE DAIRY'S "ACAPPELLA"

Toasted Pine Nuts, Persian Cucumbers,  
and Crispy Fennel Bulb

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED