

# per se

## CHEF'S TASTING MENU

February 7, 2017

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

"Blinis aux Crevettes," Preserved Horseradish,  
Celery Branch, and "Mousseline Choron"  
(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

Poached Prune Jam, Pearson Farm's Pecans,  
Crispy Salsify, and Five-Spiced "Streusel"  
Served with Toasted Brioche  
(30.00 supplement)

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### MEDITERRANEAN JOHN DORY "EN PERSILLADE"

Razor Clams, Wilted Pea Shoots, Calabrian Chili Oil,  
and Saffron Emulsion

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### BUTTER-POACHED NOVA SCOTIA LOBSTER

Oxtail "Raviolo," Hakurei Turnips, Virginia Peanuts,  
and Watercress "Pudding"

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### LIBERTY FARM'S PEKIN DUCK BREAST\*

Broccoli Purée, Kishu Mandarins,  
and Ruby Beet Marmalade

### HAND-CUT "TAGLIATELLE"

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

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### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"\*

Caramelized Parsnips, Cipollini Onions,  
Brussels Sprouts, and Madeira Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Rissolées," Trumpet Royale Mushrooms, and "Piperade"  
(100.00 supplement)

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### ANDANTE DAIRY'S "ACAPPELLA"

Hadley Orchard's Medjool Dates, Cauliflower Florettes,  
and French Breakfast Radishes

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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