

# per se

## CHEF'S TASTING MENU

February 11, 2017

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Diver Sea Scallop, Ginger "Panna Cotta,"  
Compressed Cucumbers, and Yuzu Vinaigrette  
(60.00 supplement)

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### SALAD OF MARINATED WINTER CHICORIES

Parmesan "Pain Perdu," Hawaiian Hearts of Peach Palm,  
Cherry Belle Radishes, and "Anchoiade"

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Fennel, Thompson Grapes, and Peanut Brittle  
Served with Toasted Brioche  
(30.00 supplement)

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### SAUTÉED FILLET OF CAROLINA SPECKLED TROUT

Cocktail Artichokes, Kishu Mandarins, and "Goulash"

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### PACIFIC ABALONE "POÊLÉ"

Gnocchi "à la Parisienne," Bluefoot Mushrooms,  
Petite Onions, and "Crème de Champignons"

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### DIAMOND H RANCH QUAIL BREAST

Wilted Arrowleaf Spinach, Cipollini Onion Rings,  
and "Béarnaise Gastrique"

### HAND-CUT "TAGLIATELLE"

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

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### HERB-ROASTED ELYSIAN FIELDS FARM'S LAMB\*

Broccoli Rabe, Glazed Sunchokes, Meyer Lemon,  
and Moroccan Olive Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Purée," Hearts of Romaine Lettuce, Thumbelina Carrots,  
and "Sauce Périgourdine"  
(100.00 supplement)

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### ANDANTE FARM'S "ACAPPELLA"

Benton's Ham "Streusel," Black Winter Truffle Crème Fraîche,  
and "Pruneaux d'Agen"

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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