

# 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\*

Nova Scotia Lobster, Ginger "Panna Cotta,"  
Brioche "Croûtons," and Radish "Émincé"  
(60.00 supplement)

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### COCKTAIL ARTICHOKE "EN PICATTA"

Compressed Winter Chicories, Marcona Almonds,  
and Cerignola Olives

### "TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Thompson Grapes, Sunflower Seeds,  
Verjus Gelée, and Greek Yogurt  
Served with Toasted Brioche  
(30.00 supplement)

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### CHARCOAL-GRILLED CAROLINA SPECKLED TROUT

Creamed Sunchokes, Broccoli Purée,  
and Meyer Lemon Emulsion

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### STONINGTON MAINE SEA SCALLOP\*

Yukon Gold Potatoes, Sourdough "Mousseline,"  
Salsify Root, and "Chowder Sauce"

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### MILK-FED YORKSHIRE PORCELET

Prune "Pudding," Hakurei Turnips,  
and Piedmont Hazelnut Vinaigrette

### HAND-CUT "TAGLIATELLE"

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

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

Griddled Corn Cake, Braised Tuscan Kale, Celery Branch,  
and Pimentón Jus

### SIRLOIN OF MIYAZAKI WAGYU\*

Arrowleaf Spinach "Crêpe," Forest Mushroom "Duxelles,"  
Cipollini Onions, and "Sauce Bordelaise"  
(100.00 supplement)

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### JEAN PERRIN'S "RACLETTE DE SCEY"

Toasted English Muffin, Benton's Bacon,  
Tomato Marmalade, and Hearts of Romaine Lettuce

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED