

# per se

## CHEF'S TASTING MENU

February 14, 2017

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Peekytoe Crab "Royale," Nori "Tuile," and Scallion "Émincé"  
(60.00 supplement)

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### "BAVAROIS DE TOPINAMBOURS"

Brioche Melbas, Kishu Mandarins, Winter Chicories,  
and Marinated Cucumbers

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

English Walnut "Streusel," Thompson Grapes,  
Young Fennel, and Vanilla Bean Emulsion  
Served with Toasted Brioche  
(30.00 supplement)

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### "ROUELLE" OF DOVER SOLE

Russet Potato "Gnocchi," Spring Onions,  
Red Radishes, and Vin Jaune "Beurre Blanc"

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### BUTTER-POACHED NOVA SCOTIA LOBSTER

Braised Mediterranean Octopus, Cocktail Artichokes,  
"Piperade," and Saffron Cream

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### FOUR STORY HILL FARM'S "SUPRÊME DE POULARDE"

"Pommes Mousseline," Creamed Brussels Sprouts,  
and Thumbelina Carrots

### HAND-CUT "TAGLIATELLE"

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

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

Short Rib Marmalade, Cauliflower "Gratin,"  
French Leeks, and "Dijonnaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Hen-of-the-Woods Mushrooms, Tokyo Turnips,  
Broccoli Rabe, and "Jus au Madère"  
(100.00 supplement)

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### ANDANTE DAIRY'S "ACAPPELLA"

Celery Branch, Flowering Quince,  
and Toasted Marcona Almonds

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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