

# per se

## CHEF'S TASTING MENU

February 15, 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 "Glaçage," Hen Egg Omelette, and "Béarnaise"  
(60.00 supplement)

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### SALAD OF CHARCOAL-GRILLED THUMBELINA CARROTS

Jingle Bell Peppers, Cerignola Olive Relish,  
"Romesco," and Greek Yogurt

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marinated Grapes, Virginia Peanuts,  
and Kendall Farms' Crème Fraîche  
Served with Toasted Brioche  
(30.00 supplement)

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### FILLET OF MEDITERRANEAN ROUGET

Melted Leeks, Cherry Belle Radishes, Toasted Almonds,  
and Vin Jaune Emulsion

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### NOVA SCOTIA LOBSTER

Brioche Melba, Hearts of Romaine Lettuce,  
Tomato Confit, and Caesar Dressing

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

Tokyo Turnips, Kishu Mandarins, Winter Chicories,  
and Green Peppercorn Jus

### HAND-CUT "TAGLIATELLE"

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

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### SADDLE OF MARCHO FARMS' NATURE-FED VEAL\*

Sweetbread "Raviolo," Hen-of-the-Woods Mushrooms,  
Wilted Arrowleaf Spinach, and Marsala Sauce

### SIRLOIN OF MIYAZAKI WAGYU\*

"Pommes Purée," Bluefoot Mushrooms,  
Caramelized Onions, and "Sauce Bordelaise"  
(100.00 supplement)

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### ANDANTE DAIRY'S "ACAPPELLA"

Royal Blenheim Apricots, English Walnuts,  
and Celery Branch

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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