

# per se

## CHEF'S TASTING MENU

October 25, 2017

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### "OYSTERS AND PEARLS"

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

### IMPERIAL OSSETRA CAVIAR\*

Razor Clams, Brioche Melba,  
and Sweet Onion "Consommé"  
(60.00 supplement)

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### SALAD OF NORWICH MEADOWS FARM CARROTS

Ruby Beets, Salsify Chips, Kendall Farms Crème Fraîche,  
and Preserved Horseradish Vinaigrette

### "TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Honey-Glazed Cranberries, Compressed Radicchio Treviso,  
and Butternut Squash Purée  
(30.00 supplement)

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### CONFIT FILLET OF ATLANTIC COD

Pickled Celery Branch, Greenmarket Peppers,  
and Sourdough "Mousseline"

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### BUTTER-POACHED MAINE LOBSTER

Caramelized Gala Apples, Brussels Sprout "Chiffonade,"  
and Noilly Prat Emulsion

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### "BREAD AND BUTTER"

Smoked Paprika Parker House Roll and Diane St. Clair's Animal Farm Butter

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### SALMON CREEK FARMS PORK JOWL

Caraflex Cabbage, Sungold Tomatoes,  
and Barbecue-Baked Pole Beans

### HAND CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Castelmagno,"  
and "Beurre Noisette"  
(175.00 supplement)

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

Fingerling Potatoes, Broccolini Florettes,  
Meyer Lemon, and "Gastrique Béarnaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Bone Marrow "Pudding," Wilted Pea Shoots,  
Hakurei Turnips, and "Sauce Bordelaise"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère"

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### "ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

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PRIX FIXE 325.00

SERVICE INCLUDED