

# per se

## CHEF'S TASTING MENU

November 17, 2017

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Cauliflower "Panna Cotta," Pickled Red Onions,  
Marcona Almonds, and Island Creek Oyster Glaze  
(60.00 supplement)

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### SALAD OF GREENMARKET RADISHES

Slow-Cooked Hen Egg Yolk, Snug Harbor Heritage Farm Tatsoi,  
and Toasted Sunchoke Purée

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

Sour Cherry Marmalade, Kendall Farms Crème Fraîche,  
Celery Branch, and Whole Grain Mustard  
(30.00 supplement)

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### HERB-CRUSTED ATLANTIC BLACK COD

"Pain de Campagne" Croûtons, Charcoal-Grilled Cucumbers,  
Cocktail Artichokes, and Pimentón Emulsion

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### NANTUCKET BAY SCALLOPS "POÊLÉES"\*

"Pommes Maxim's," Melted Caraflex Cabbage,  
and Drawn Butter Mousseline

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### "BREAD AND BUTTER"

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

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### LIBERTY FARM PEKIN DUCK BREAST\*

Wilted Arrowleaf Spinach, Pearson Farm Pecans,  
Glazed Parsnips, and Armagnac-Poached Prunes

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM LAMB\*

Cranberry Bean "Pudding," Roasted Gem Lettuces,  
Petite Scallions, and "Sauce Bordelaise"

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Braised Lacinato Kale, Norwich Meadows Farm Turnips,  
and Rosemary Jus  
(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