

# per se

## CHEF'S TASTING MENU

December 13, 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\*

Scallion Blini, Horseradish Crème Fraîche,  
and Hen Egg "Terrine"  
(60.00 supplement)

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### SALAD OF MARINATED FENNEL BULB

Celery Branch "Ribbons," Winter Radishes, Meyer Lemon Confit,  
and "Beurre de Topinambours"

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

Chestnut Purée, Satsuma Mandarins, and Ruby Beets  
(30.00 supplement)

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### CHARCOAL-GRILLED KING MACKEREL

Welsh Onion "Escabèche," Persian Cucumbers,  
and Squid Ink Emulsion

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### MAINE DIVER SEA SCALLOP "POÊLÉE"\*

Marble Potatoes, Sweet Carrot Butter,  
and "Sauce Béarnaise"

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### "BREAD AND BUTTER"

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

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### DIAMOND H RANCH QUAIL BREAST

Spaghetti Squash "Rösti," Brussels Sprouts,  
and Maple-Bourbon Jus

### HAND-CUT "TAGLIATELLE"

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

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Légumes d'Hiver," Blue Apron Ale Glaze,  
and Celeriac Mousseline

### SIRLOIN OF MIYAZAKI WAGYU\*

Pink Lady Apples, New Zealand Spinach,  
Salsify Root, 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness