

# per se

## CHEF'S TASTING MENU

December 21, 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\*

Maine Sea Urchin, Langoustine Gelée,  
Brussels Sprouts, and "Soubise"  
(60.00 supplement)

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### SALAD OF ROASTED PARSNIPS

Granny Smith Apples, Black Winter Truffles, California Yuzu,  
and Snug Harbor Heritage Farm Mustard Frills

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Sour Cherry Marmalade,  
Hazelnut "Streusel," Petite Fennel, and Bitter Chocolate Purée  
(30.00 supplement)

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### CHARCOAL-GRILLED FILLET OF JAPANESE HAMACHI\*

Crispy Sunchokes, Preserved Ají Dulce Peppers,  
and Scallion Mousseline

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### PAN-ROASTED NANTUCKET BAY SCALLOPS\*

"Dégustation de Pommes de Terre et Beurre de Saint-Jacques"

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### "BREAD AND BUTTER"

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

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### MILK-POACHED FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Forest Mushroom "Duxelles," Broccoli Florettes, and "Sauce Suprême"

### HAND-CUT "TAGLIATELLE"

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

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### SADDLE OF MILLBROOK FARM VENISON\*

Caraway "Spätzle," Pickled Red Cabbage,  
Sweet Carrots, and "Sauce Raifort"

### SIRLOIN OF MIYAZAKI WAGYU\*

Hobbs Shore's Bacon, Gem Lettuces, Tokyo Turnips,  
and Ameraucana Hen Egg Vinaigrette  
(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