

# per se

## CHEF'S TASTING MENU

January 29, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Lobster Blini, Horseradish Crème Fraîche,  
Celery Branch, and Ruby Beet Butter  
(60.00 supplement)

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### SALAD OF ROASTED ARTICHOKES

Polenta "Croûtons," Young Fennel,  
Meyer Lemon, and Arugula "Pesto"

### SLOW-POACHED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Caramelized Salsify, Cranberry Purée, Toasted Pistachios,  
and Black Winter Truffles  
(30.00 supplement)

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### CONFIT FILLET OF MEDITERRANEAN JOHN DORY

Cherry Belle Radishes, Piedmont Hazelnuts,  
Watercress Leaves, and Creamed Belgian Endive

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### SCOTTISH LANGOUSTINES

French Leeks, Glazed Crosnes,  
and Tahitian Pomelo "Mousseline"

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### "BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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### MILK-FED YORKSHIRE PORCELET

Barley Porridge, Tuscan Kale, Crispy Shallots,  
and Burgundy Mustard

### HAND-CUT "TAGLIATELLE"

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

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### SNAKE RIVER FARMS "CALOTTE DE BŒUF"\*

Soffritto-Stuffed Holland Eggplant, Flowering Basil,  
and Black Olive Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

"Pommes Paillason," Green Garlic,  
and Shishito Pepper 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 340.00

SERVICE INCLUDED

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