

# per se

CHEF'S TASTING MENU

February 2, 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\*

Slow-Cooked Hen Egg "Croustillant," Chive Crème Fraîche,  
and Fines Herbes Salad  
(60.00 supplement)

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CHARCOAL-GRILLED FENNEL BULB

Cerignola Olives, Marcona Almonds, Arugula Leaves,  
and Preserved Yuzu Emulsion

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Kaki Persimmons, Salsify Root, Toasted Pistachios, and Burgundy Mustard  
(30.00 supplement)

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"PAVÉ" OF JAPANESE HAMACHI\*

Marinated Trout Roe, Pickled Green Garlic,  
and Green Tomato Vinaigrette

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HAWAIIAN ABALONE

Hobbs Shore's Bacon, Marble Potatoes, Celery Branch,  
and Littleneck Clam Chowder

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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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DIAMOND H RANCH QUAIL BREAST

Cornbread "Pudding," Braised Tuscan Kale,  
Ají Dulce Peppers, and "Sauce Pimentón"

HAND-CUT "TAGLIATELLE"

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

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MARCHO FARMS NATURE-FED VEAL "WELLINGTON"\*

Hen-of-the-Woods Mushrooms, Pea Shoot Purée,  
Hakurei Turnips, and "Sauce Bordelaise"

100 DAY DRY-AGED BEEF RIB-EYE\*

Wilted Pak Choy, Smoked Parsnip Cream,  
Sweet Carrots, and Bergamot Gastrique  
(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