

# per se

## CHEF'S TASTING MENU

April 10, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Kona Kanpachi "Tartare," Daikon Radish,  
Scallion "Emincé," and Dashi Gelée  
(60.00 supplement)

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### SLOW-ROASTED HOLLAND WHITE ASPARAGUS

Muscat Grapes, Green Almonds, Finger Limes,  
and Vadouvan Curry Emulsion

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

Poached Rhubarb, Preserved Ginger, Sicilian Pistachios,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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### FILLET OF WILD DOVER SOLE

Peekytoe Crab-Stuffed "Gnocchi," Violet Artichokes,  
Tomato Confit, and Minestrone Butter

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### MAINE SEA SCALLOP\*

Morel Mushrooms, Spring Onions, Romaine Lettuce,  
and "Sauce Noilly Prat"

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### "BREAD AND BUTTER"

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

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### THOMAS FARM PIGEON "EN CRÉPINETTE"\*

Wilted Ramps, English Peas, Black Winter Truffle,  
and "Crème de Volaille"

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### 48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Green Asparagus, Hakurei Turnips,  
and "Mousseline Béarnaise"

### SIRLOIN OF MIYAZAKI WAGYU\*

Slow-Roasted Candy Cane Beets, Caramelized French Leeks,  
and "Sauce Borscht"  
(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