

# per se

CHEF'S TASTING MENU

October 23, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

"Sashimi" of Maine Sea Scallop, Matsutake Mushrooms,  
and California Sudachi  
(60.00 supplement)

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SALT-BAKED PARSNIP

Celery Branch Salad, Piedmont Hazelnuts,  
and Black Winter Truffle "Ravigote"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

White Wine-Poached Apples, Marinated Fennel,  
Marcona Almonds, and Greek Yogurt  
(30.00 supplement)

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FILLET OF MEDITERRANEAN ROUGET

Marble Potatoes, Parsley Oil,  
and "Sauce Gribiche"

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CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Broccoli "Capellini," Crispy Shallots,  
and Beet Butter

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"BREAD AND BUTTER"

Bitter Cocoa Laminated Brioche and Diane St. Clair's Animal Farm Butter

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LIBERTY FARMS PEKIN DUCK\*

"Demi-Sec" Grapes, Compressed Chicories,  
Roasted Chestnuts, and Banyuls Gastrique

ANSON MILLS WHITE CORN GRITS

"Parmigiano-Reggiano," Buttermilk-Fried "Ris de Veau,"  
and Shaved White Truffles from Alba  
(175.00 supplement)

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ELYSIAN FIELDS FARM LAMB\*

Koginut Squash Purée, Honey-Glazed Cranberries,  
Hakurei Turnips, and "Jus d'Agneau"

"PAVÉ" OF MIYAZAKI WAGYU\*

Corned Beef, Sunchoke "Rösti,"  
Caraflex Cabbage, and "Steak Sauce"  
(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