

# per se

CHEF'S TASTING MENU

October 27, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

"Everything Bagel," Petite Onions, and Smoked Sablefish "Rillettes"  
(60.00 supplement)

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SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Medjool Dates, Romanesco Florettes,  
and Compressed Celtuce

"PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Marcona Almonds, Asian Pears, Celery Branch,  
and Greek Yogurt  
(30.00 supplement)

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CHARCOAL-GRILLED ATLANTIC MACKEREL

Montauk Squid, Brussels Sprouts "Emincé,"  
Spiced Peanuts, and Sudachi Emulsion

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SANTA BARBARA SPINY LOBSTER

Wild Hen-of-the-Woods Mushroom "Duxelles,"  
Broccoli Purée, and "Sauce Suprême"

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"BREAD AND BUTTER"

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

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FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Chestnut "Confit," Sweet Carrots,  
and Honey-Poached Cranberries

"CARNAROLI RISOTTO BIOLOGICO"

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

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ELYSIAN FIELDS FARM "CARRÉ D'AGNEAU"\*

Cauliflower "Gratin," Honeycrisp Apples,  
and Piedmont Hazelnut Jus

100 DAY DRY-AGED SNAKE RIVER FARMS BEEF RIB-EYE\*

"Ragoût" of Pole Beans, Cocktail Artichokes,  
and Hobbs Shore's Bacon 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