

# per se

CHEF'S TASTING MENU

October 29, 2018

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"OYSTERS AND PEARLS"

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

ROYAL KALUGA CAVIAR\*

Spanish Mackerel "Tartare," Winter Radishes,  
and Yuzu-Scented Crème Fraîche  
(60.00 supplement)

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SALAD OF ROASTED ROMANESCO

Hadley Orchard Medjool Dates, Pickled Fennel Bulb,  
Piedmont Hazelnuts, and Charred Eggplant "Aioli"

"TORCHON" OF ÉLEVAGES PÉRIGORD MOULARD DUCK FOIE GRAS

Marinated Salsify Root, Shaved Chestnuts,  
and Candied Orange  
(30.00 supplement)

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SNAKE RIVER WHITE STURGEON

"Pommes Purée," Preserved Black Winter Truffle,  
and "Sauce Laitue"

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CHARCOAL-GRILLED SCOTTISH LANGOUSTINES

Razor Clams, Hand-Cut "Capellini," Garlic Cream,  
and "Gremolata" Crumble

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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"

Parsnip "Fondant," Glazed Brussels Sprouts,  
California Pistachios, and Thomcord Grapes

"CARNAROLI RISOTTO BIOLOGICO"

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

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ELYSIAN FIELDS FARM "COLLIER D'AGNEAU"

Norwich Meadows Farm Cranberry Beans, Ají Dulce Peppers,  
Napa Cabbage, and Marcona Almonds

"PAVÉ" OF MIYAZAKI WAGYU\*

"Ris de Veau," Matsutake Mushrooms,  
Broccoli Florettes, 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