

# per se

## CHEF'S TASTING MENU

October 30, 2018

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Citrus-Cured Kanpachi, Hass Avocado,  
and Finger Limes  
(60.00 supplement)

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### NORWICH MEADOWS FARM CAULIFLOWER

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

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Bartlett Pears, Toasted English Walnuts,  
Hakurei Turnips, and Oat "Tuile"  
(30.00 supplement)

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### SNAKE RIVER WHITE STURGEON

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

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### MAINE SEA SCALLOP\*

Matsutake Mushrooms, Cherry Belle Radishes, Hidden Rose Apples,  
and Japanese Bonito "Bouillon"

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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"

Crispy Brussels Sprouts, Honey-Poached Cranberries,  
Celeriac "Fondant," and "Mignonnette de Foie Gras "

### HAND-CUT "TAGLIATELLE"

Shaved White Truffles from Alba, "Parmigiano-Reggiano,"  
and "Beurre Noisette"  
(175.00 supplement)

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### PRIME RIB OF ELYSIAN FIELDS FARM LAMB\*

Broccoli "Tapenade," Sunchoke Cream,  
and Sweet Pepper Jus

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Roasted Sweet Potato, Hawaiian Hearts of Peach Palm,  
Scallion "Émincé," and Spiced Cashews  
(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