

# per se

## CHEF'S TASTING MENU

December 30, 2018

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### "OYSTERS AND PEARLS"

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

### "OYSTER ROCKEFELLER"

Hobbs Shore's Bacon "Panade," Wilted Arrowleaf Spinach,  
"Hollandaise," and Royal Kaluga Caviar\*  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Norwich Meadows Farm Radishes, Spiced Cashews,  
and Compressed Asian Pear

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Slow-Roasted Beets, Celery Branch, Toasted Pistachios,  
and Black Winter Truffle-Prune Coulis  
(30.00 supplement)

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### CHARCOAL-GRILLED AMERICAN RED SNAPPER

Coconut-Scented Koshihikari Rice, Marcona Almonds,  
and Kaffir Lime Emulsion

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### POTATO-CRUSTED PACIFIC ABALONE

"Pommes Purée," Cocktail Artichokes,  
and Armando Manni Olive Oil

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### "BREAD AND BUTTER"

"Pain de Seigle aux Fruits Secs" and Diane St. Clair's Animal Farm Butter

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### DIAMOND H RANCH QUAIL BREAST

Hakurei Turnips, Crispy Brussels Sprouts,  
and "Sauce Blanquette"

### 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\*

Nantes Carrots, Winter Chicories,  
Green Garlic, and Balsamic Jus

### "PAVÉ" OF MIYAZAKI WAGYU\*

Cinco Jotas Ibérico Ham, Morel Mushrooms,  
and Fiore Sardo "Pain Perdu"  
(100.00 supplement)

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### "GOUGÈRE"

with Aged "Gruyère" and Black Winter Truffles

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### ASSORTMENT OF DESSERTS

Fruit, Ice Cream, Chocolate, and Candies

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PRIX FIXE 340.00

SERVICE INCLUDED