

# per se

## CHEF'S TASTING MENU

January 6, 2019

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### "OYSTERS AND PEARLS"

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

### ROYAL KALUGA CAVIAR\*

Scottish Langoustine, Toasted Corn Cake, and "Étouffée"  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Compressed Winter Radishes, Persian Cucumbers,  
and Spiced Cashews

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Celery Root "Pastrami," California Pistachios,  
and Sour Cherry Purée  
(30.00 supplement)

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### "PAVÉ" OF WILD PORTUGUESE SOLE

"Pommes de Terre," Marinated Cocktail Artichokes,  
and Preserved Habanada Peppers

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### CHARCOAL-GRILLED PACIFIC ABALONE

Norwich Meadows Farm Ruby Beets, Granny Smith Apples,  
and Melted Savoy Cabbage

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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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### FOUR STORY HILL FARM "SUPRÊME DE POULARDE"

Chestnut Confit, French Leeks, Pickled Crosnes,  
and Foie Gras "Mignonnette"

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### BACON-WRAPPED MILLBROOK FARM VENISON\*

Black Trumpet Mushroom "Pain Perdu," Glazed Hakurei Turnips,  
and Sage-Brown Butter Vinaigrette

### HERB-ROASTED MARCHO FARMS "RIS DE VEAU"

Sweet Carrots, Crispy Brussels Sprouts, Sweet Potato "Mousseline,"  
and "Sauce Périgourdine"

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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 355.00

SERVICE INCLUDED