

# per se

## CHEF'S TASTING MENU

November 29, 2019

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### "OYSTERS AND PEARLS"

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

### CAULIFLOWER "PANNA COTTA"

Brioche Melba, Tellicherry Peppercorn "Mignonnette,"  
Island Creek Oyster Glaze, and Royal Ossetra Caviar\*  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Espelette Pepper-Scented "Lavash," Winter Radishes,  
Hass Avocado, and Meiwa Kumquats

### "GÂTEAU" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Mountain Rose Apples, Tokyo Turnips, Pickled Mustard Seeds,  
and Kendall Farms Crème Fraîche  
(30.00 supplement)

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### "SASHIMI" OF JAPANESE HIRAMASA\*

Glazed Satsuma Mandarins, Compressed Persian Cucumbers,  
and Spiced Cashews

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### BUTTER-POACHED MAINE LOBSTER

Hand-Cut "Rigatini," Crispy Shallots,  
and Black Winter Truffle Emulsion

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### "BREAD AND BUTTER"

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

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### LIBERTY FARM PEKIN DUCK BREAST\*

Winter Chicories, Moon Drop Grapes, Salsify Root Cream,  
and California Pistachio Vinaigrette

### "CARNAROLI RISOTTO BIOLOGICO"

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

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### MARCHO FARMS VEAL RIB-EYE "EN CRÉPINETTE"\*

Forest Mushrooms, Holland Eggplant "Pressé,"  
Wilted Arrowleaf Spinach, and Marsala Jus

### SNAKE RIVER FARMS 100 DAY DRY-AGED BEEF\*

Cornbread "Pain Perdu," Sweet Carrots,  
Savoy Cabbage, and "Sauce Bordelaise"  
(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 355.00

SERVICE INCLUDED