

# per se

## CHEF'S TASTING MENU

January 14, 2020

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### "OYSTERS AND PEARLS"

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

### "CHIPS AND DIP"

Fingerling Potato Chips, Kendall Farms Crème Fraîche,  
Split Chives, and Royal Ossetra Caviar\*  
(60.00 supplement)

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### ROASTED CAULIFLOWER FLORETTES

Holland Peppers, Marinated Fennel Bulb,  
Tuscan Kale, and "Bagna Càuda"

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

Royal Blenheim Apricots, Compressed Chicories,  
and California Pistachios  
(30.00 supplement)

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### CONFIT FILLET OF SCOTTISH SEA TROUT\*

Roasted Crosnes, Persian Cucumbers, Spiced Peanuts,  
and Granny Smith Apple "Vierge"

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### NANTUCKET BAY SCALLOPS "À LA PLANCHA"\*

Winter Radishes, Hass Avocado,  
and Sunchoke Vinaigrette

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### "BREAD AND BUTTER"

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

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### DIAMOND H RANCH QUAIL BREAST

Fork-Crushed Yams, Honey-Poached Cranberries, Pearson Farm Pecans,  
and BLiS Maple Syrup

### HAND-CUT "TAGLIATELLE"

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

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### ELYSIAN FIELDS FARM "SELLE D'AGNEAU"\*

Cocktail Artichokes, Gem Lettuce, Toasted Pine Nuts,  
and Sweet Garlic Cream

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Beer-Battered Onion Rings, French Cornichons, Glazed Pearl Onions,  
and "Thousand Island" Gastrique  
(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