

# per se

CHEF'S TASTING MENU

January 20, 2020

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"OYSTERS AND PEARLS"

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

ROYAL OSSETRA CAVIAR\*

Brioche Melba, California Pistachios,  
and Hass Avocado Mousse  
(60.00 supplement)

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CHARCOAL-GRILLED SWEET CARROTS

Hadley Orchards Medjool Dates, Marcona Almonds,  
Pickled Cucumbers, and Yuzu-Scented Greek Yogurt

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Armagnac-Poached Prunes, Winter Chicories, Piedmont Hazelnuts,  
and Black Winter Truffle  
(30.00 supplement)

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"SASHIMI" OF JAPANESE HIRAMASA\*

Coconut-Soba Cha "Pudding," Compressed Radishes,  
and Grapefruit "Vierge"

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NANTUCKET BAY SCALLOPS "À LA PLANCHA"\*

"Pain de Campagne," Confit Fennel Bulb, "Rouille,"  
and "Bouillabaisse"

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"BREAD AND BUTTER"

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

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BUTTERMILK-FRIED DIAMOND H RANCH QUAIL BREAST

Roasted Gem Lettuce, Scallion "Émincé,"  
and "Ranch Dressing"

"CARNAROLI RISOTTO BIOLOGICO"

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

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48 HOUR-BRAISED BEEF SHORT RIB

"Pommes Duchesse," Wilted Arrowleaf Spinach,  
and Hobbs Shore's Bacon Gastrique

100 DAY DRY-AGED BEEF RIB-EYE\*

Corned Beef, Melted Holland Leeks,  
and Sauce "Borscht"  
(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